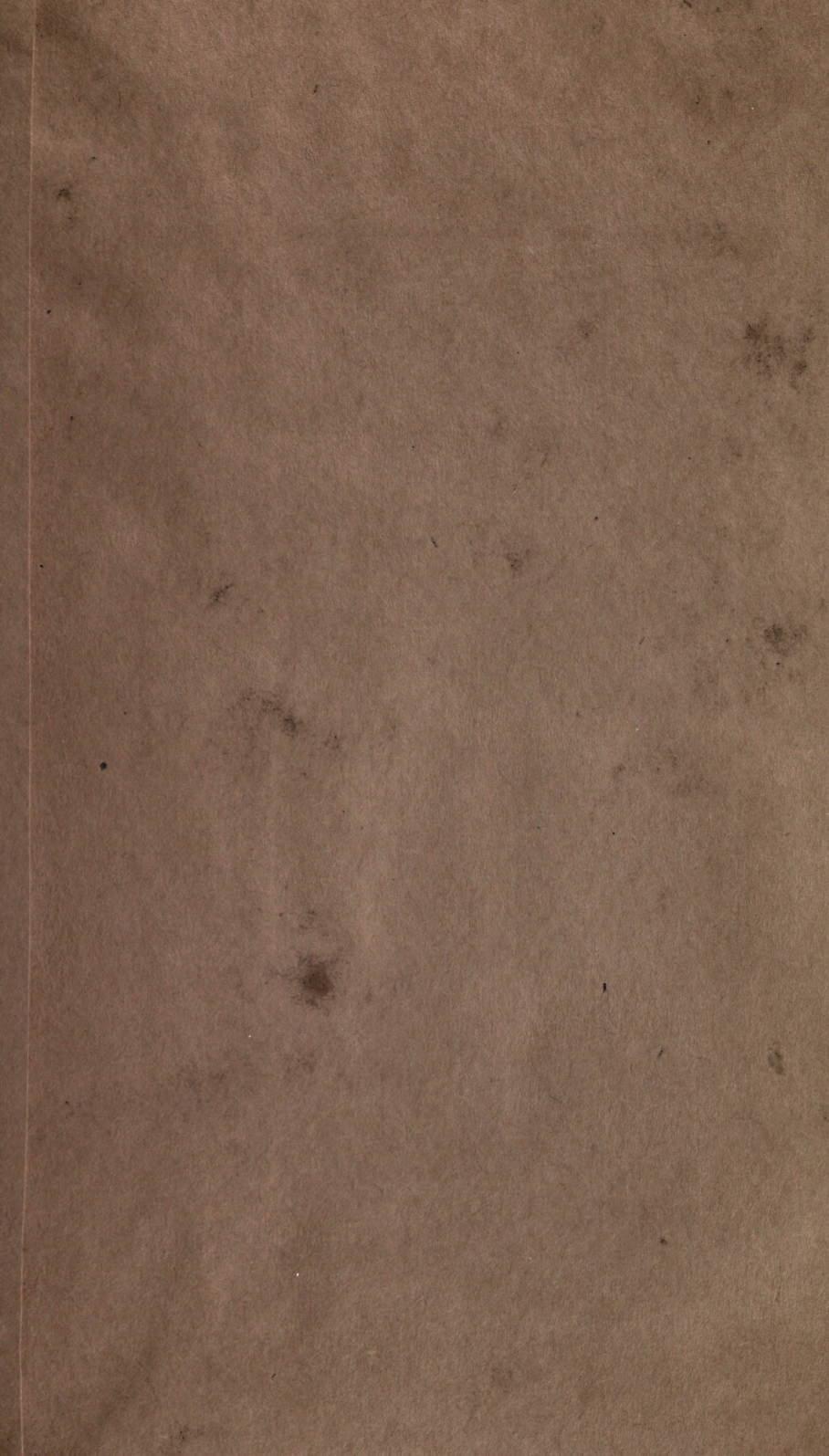


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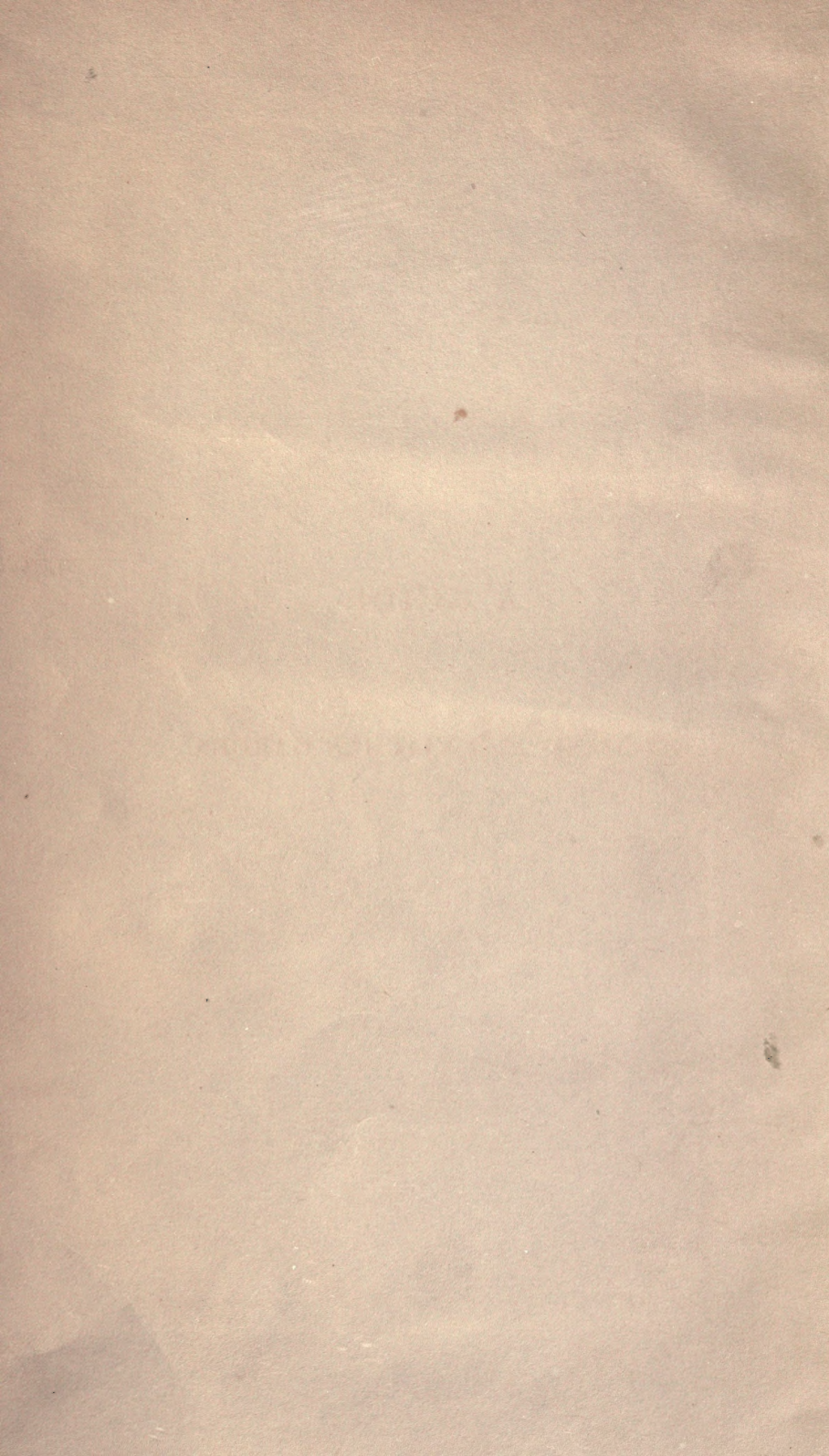














A GUIDE

TO THE

ORCHARD AND KITCHEN GARDEN.

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LONDON:

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**A GUIDE**  
TO THE  
**ORCHARD AND KITCHEN GARDEN;**

OR,  
AN ACCOUNT OF THE MOST VALUABLE FRUIT AND  
VEGETABLES CULTIVATED  
IN GREAT BRITAIN:

WITH  
KALENDARS OF THE WORK REQUIRED IN THE ORCHARD  
AND KITCHEN GARDEN  
DURING EVERY MONTH IN THE YEAR.

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BY **GEORGE LINDLEY, C.M.H.S.**

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&c. &c.  
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OF LONDON.

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## PREFACE BY THE EDITOR.

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THE Author of the following work has been occupied, at intervals, during nearly forty years, in preparing for the press materials for a complete account of the fruit trees and vegetables cultivated in the gardens of Great Britain. The result of these enquiries is now presented to the reader, in a form which, it is thought, is so condensed as to comprehend the greatest quantity of information in the smallest compass, and which at the same time is sufficiently diffuse to render it possible for the reader to acquire as much knowledge as is either important or indispensable in regard to any particular variety. Those points which are so peculiarly interesting to all Gardeners, such as the kind of stock upon which a given variety will succeed better than upon another, — the comparative value of each kind of fruit, — the aspects that it requires, — the different names under which it is known in England or elsewhere, — the books in which a faithful figure may be found, — the purposes for which it is best adapted, — the seasons when it is in the greatest perfection, — and topics of a similar kind, have been in all cases treated with especial care. This there are few men more competent to do well than Mr. Lindley, whose long practical experience, and ample opportunities of investigating such subjects personally during a series of many years, have been such as have rarely fallen to the lot of any one.

The forcing department has been considered foreign to the purpose of this work, and is therefore entirely omitted. In recommending particular modes of cultivation, it has been wished to present the reader with one or two methods of operation, that experience has shown to be simple and effectual, rather than to introduce a great number of different plans, among which the unskilful reader can never know which to select in preference, and where the chances are, perhaps, in favour of his making choice of that which is least adapted to practice.

While thus much may be said of the Author and his work, it is at the same time necessary to explain why no mention is made of some sorts which are common in particular districts. In such cases it is to be understood, that the variety omitted is considered either so like some kind already described as to be undeserving of particular notice, or so little valuable as to be unworthy of cultivation.

In all other respects the work speaks for itself. Under that impression, the Editor would only add, that nothing in the following pages is to be ascribed to himself, except the introductory matter, and such typographical errors as may have remained uncorrected during the progress of the work through the press.

*London, July 1. 1831.*



## INTRODUCTION.

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IN all books upon Gardening a great variety of modes of operating are comprehended, each of which has, it may be supposed, its own peculiar merit under particular circumstances. In several the very same mode is repeatedly recommended, with slight variations of phraseology, in speaking of many different subjects; and it has at last become a common complaint, among those who seek for information from books upon horticultural subjects, that they can find plenty of rules of action, but very few reasons.

No greater boon could be bestowed upon the gardening world than to reduce all horticultural operations to their first principles, and to lay bare the naked causes why in one case one mode of procedure is advisable, and another in another. But there are few persons who are competent to undertake this task; it requires a combination of great physiological knowledge, with a perfect acquaintance with the common manipulation of the gardener's art, and much experience in all the little accidents which are scarcely appreciable by the most observing cultivator, with which the mere man of science can necessarily have no acquaintance, but upon which the success of a gardener's operations often mainly depends; which are to the cultivator signs as certain of the issue of his experiments, as to the mariner are the almost invisible changes in the appearance of the heavens by which the weather is prognosticated.

Deeply impressed with a persuasion of the justice of

the foregoing observations, and sincerely regretting that there should be no present expectation of such a task being undertaken by any one fully competent to it, the Editor of this work ventures to throw himself upon the indulgence of the public in attempting, not to carry into effect such a plan himself, but to sketch out, in regard to the Fruit Garden, what he thinks the method should be upon which a more competent person would do well to proceed.

All our fruits, without exception, have been so much ameliorated by one circumstance or another, that they no longer bear any resemblance in respect of quality to their original. Who, for instance, would recognise the wild parent of the Coe's or Green Gage Plum in the savage Sloe, or that of the Ribston and Golden Pippin Apples in the worthless acid Crab? Or what resemblance can now be traced between the delicious Beurré Pears, whose flesh is so succulent, rich, and melting, and that hard, stony, astringent fruit, which even birds and animals refuse to eat? Yet these are undoubted cases of improvement resulting from time and skill patiently and constantly in action. The constant dropping of water will not more surely wear away the hardest stone, than will the reason of man in time compel all nature to become subservient to his wants or wishes. But it would be of little service to mankind that the quality of any fruit should be improved, unless we found some efficient and certain mode of multiplying the individuals when obtained. Hence there are two great considerations to which it is, above all things, necessary that the attention of the cultivator should be directed, viz. AMELIORATION and PROPAGATION.

*Amelioration* consists either in acquiring new and improved varieties of fruit, or in increasing their good qualities when acquired. It will be as well to consider these two subjects separately.



By what means the first tendency to change their nature was given to domesticated plants, we are entirely ignorant. It is probable that it was originally due to accident, and also that it was still mere chance which continued to operate down to very modern times. Philosophers are unacquainted with the reason why there should be any tendency to variation from the characters first stamped on any species by Nature; but all know that this tendency does exist, and in a most remarkable degree in many species. There is in all beings a disposition to deviate from their original nature when cultivated, or even in a wild state; but this disposition is so strong in some as to render them particularly well adapted to become subject to domestication: for instance, the dog, the pigeon, and the barn-yard fowl, are cases in which this tendency is most strongly marked in animals; and domesticated fruits are a parallel case in the vegetable world.

Without, then, vainly endeavouring to discover the first cause of this disposition to form varieties, let us take it as a naked fact that the disposition exists. Cultivators increase this disposition chiefly in two ways; either by constantly selecting the finest existing varieties for seed, or by intermixing the pollen and stigma of two varieties for the purpose of procuring something of an intermediate nature. The ancients were unacquainted with either of these practices, and consequently their gardens contained few things which would now be deemed worthy of cultivation. The power of obtaining cross-bred varieties at pleasure has only existed since the discovery of sexes in plants; but as it exerts a most extensive influence over alterations in the vegetable kingdom, it may be considered the most important controlling power that we possess.

In *sowing seeds* for the purpose of procuring improved varieties, care should be had, not only that the seeds be

taken from the finest existing kinds ; but also that the most handsome, the largest and the most perfectly ripened specimens should be those that supply the seed. A seedling plant will always partake more or less of the character of its parent, the qualities of which are concentrated in the embryo when it has arrived at full maturity. How this concentration takes place, we are as ignorant as why certain constitutional peculiarities are in men transferred from father to son, and from generation to generation ; but we know that it does take place. Now if the general qualities of a given variety are concentrated in the embryo under any circumstances, it is reasonable to suppose that they will be most especially concentrated in a seed taken from that part of a tree in which its peculiar good qualities reside in the highest degree. For instance, in the fruit of an apple growing upon a north wall there is a smaller formation of sugar than in the same variety growing on a south wall ; and it can be easily understood that the seed of that fruit which is itself least capable of forming saccharine secretions, will acquire from its parent a less power of the same nature than if it had been formed within a fruit in which the saccharine principle was abundant. It should therefore be always an object with a gardener, in selecting a variety to become the parent of a new sort, to stimulate that variety by every means in his power to produce the largest and the most fully ripened fruit that it is capable of bearing. The importance of doing this is well known in regard to Melons and Cucumbers, and also in preserving fugitive varieties of flowers ; but it is not generally practised in raising fruit trees.

The *power of procuring intermediate varieties* by the intermixture of the pollen and stigma of two different parents is, however, that which most deserves consideration. We all know that hybrid plants are constantly



produced in every garden, and that improvements of the most remarkable kind are yearly occurring in consequence. Experiments are, however, it may be supposed, sometimes made without the operator being exactly aware either of the precise nature of the action to which he is trusting for success, or of the limits within which his experiments should be confined.

Cross fertilisation is effected, as every one knows, by the action of the pollen of one plant upon the stigma of another. The nature of this action is highly curious. Pollen consists of extremely minute hollow balls or bodies; their cavity is filled with fluid, in which swim particles of a figure varying from spherical to oblong, and having an apparently spontaneous motion. The stigma is composed of very lax tissue, the intercellular passages of which have a greater diameter than the moving particles of the pollen.

When a grain of pollen comes in contact with the stigma, it bursts and discharges its contents among the lax tissue upon which it has fallen. The moving particles descend through the tissue of the style, until one, or sometimes more, of them finds its way, by routes specially destined by nature for this service, into a little opening in the integuments of the ovulum or young seed. Once deposited there, the particle swells, increases gradually in size, separates into radicle and cotyledons, and finally becomes the embryo, — that part which is to give birth, when the seed is sown, to a new individual.

Such being the mode in which the pollen influences the stigma and subsequently the seed, a practical consequence of great importance necessarily follows, viz. that in all cases of cross fertilisation the new variety will take chiefly after its polliniferous or male parent; and that at the same time it will acquire some of the constitu-

tional peculiarities of its mother.\* Thus, the male parent of the Downton Strawberry was the Old Black, the female a kind of Scarlet ; in Coe's Golden Drop Plum, the father was the Yellow Magnum Bonum, the mother the Green Gage ; and in the Elton Cherry the White Heart was the male parent, and the Graffion the female.

The limits within which experiments of this kind must be confined are, however, narrow. It seems that cross fertilisation will not take place at all, or very rarely, between different species, unless these species are nearly related to each other ; and that the offspring of the two distinct species is itself sterile, or if it possesses the power of multiplying itself by seed, its progeny returns back to the state of one or other of its parents. Hence it seldom or never has happened that domesticated fruits have had such an origin. We have no varieties raised between the Apple and the Pear, or the Quince and the latter, or the Plum and Cherry, or the Gooseberry and the Currant. On the other hand, new varieties obtained by the intermixture of two pre-existing varieties are not less prolific, but, on the contrary, often more so than either of their parents ; witness the numerous sorts of Flemish Pears which have been raised by cross fertilisation from bad bearers, within the last twenty years, and which are the most prolific fruit trees with which gardeners are acquainted ; witness also Mr. Knight's Cherries, raised between the May Duke and the Graffion, and the Coe's Plum already mentioned.

It is, therefore, to the intermixture of the most valuable existing varieties of fruit that gardeners should trust for the amelioration of their stock. By this operation the pears that are in eating in the spring have been

\* In early crosses between distinct species this is particularly manifest ; but in those of varieties long domesticated it is less apparent, the distinctions between the parents themselves being less fixed, and less clearly marked.



rendered as delicious and as fertile as those of the autumn; and there is no apparent reason why those very early, but worthless sorts, such as the Muscat Robert, which usher in the season of Pears, should not be brought to a similar state of perfection.

There is no kind of fruit, however delicious, that may not be deteriorated, or however worthless, that may not be ameliorated, by particular modes of management; so that after a given variety shall have been created, its merits may still be either elicited or destroyed by the cultivator. In this place those practices only need be considered that tend to improvement.

Some fruits of excellent quality are bad bearers: this defect is remedied by a variety of different methods, such as, 1. *By ringing the bark*; 2. *By bending branches downwards*; 3. *By training*; and, 4. *By the use of different kinds of stocks*. All these practices are intended to produce exactly the same effect by different ways. Physiologists know that whatever tends to cause a rapid diffusion of the sap and secretions of any plant, causes also the formation of leaf buds instead of flower buds; and that whatever, on the contrary, tends to cause an accumulation of sap and secretions, has the effect of producing flower buds in abundance. This circumstance, which at first sight seems to be difficult to account for physiologically, is no doubt to be explained by the difference between leaf buds and flower buds themselves. In a leaf bud, all the appendages or leaves are in a high state of development, and the central part or axis, around which they are arranged, has a tendency to extend itself in the form of a branch as soon as the necessary stimulus has been communicated to the system by the light and warmth of spring. In a flower bud, the appendages or leaves are in that imperfectly formed, contracted state, which we name calyx, corolla, stamens, and pistilla; and the central part

around which they are arranged has itself no tendency to elongate under the influence of the usual stimulants. Hence, a flower bud, or flower, is nothing but a contracted branch ; as is proved by the occasional elongation of the axis in flowers that expand during unusually hot damp weather late in the spring, becoming branches, bearing sepals and petals instead of leaves. It is, therefore, easily to be understood why, so long as all the motions in the fluids and secretions of a tree go on rapidly, with vigour, and without interruption, only rudiments of branches (or leaf buds) should be formed ; and why, on the other hand, when the former become languid, and the parts are formed slowly, bodies of a contracted nature, with no disposition to extension, (or flower buds,) should appear.

It will be found that the success of the practices above enumerated, to which the gardener has recourse in order to increase the fertility of his fruit trees, is to be explained by what has just been said. In *ringing* fruit trees, a cylinder of bark is cut from the branch, by which means the return of the elaborated juices from the leaves down the bark is cut off, and all that would have been expended below the annular incision is confined to the branch above it. This produces an accumulation of proper juice ; and flower buds, or fertility, are the result. But there is a defect in this practice, to which want of success in many cases is no doubt to be attributed. Although the returning fluid is found to accumulate above the annular incision, yet the ascending sap flows along the alburnum into the buds with nearly as much rapidity as ever, so that the accumulation is but imperfectly produced. On this account the second practice, of *bending branches downwards*, is found to be attended with more certain consequences. The effect of turning the branches of a tree from their natural position to a pendulous or a horizontal one is, to im-



pede both the ascent and the descent of the fluids in a gradual but certain manner. The tissue of which branches are composed is certainly permeable to fluids in every direction ; and there can be no doubt that the vital action of the vessels of a plant is performed both in the natural and in an inverted position. So long as that erect direction of the branches which is natural to them is exactly maintained, the flow of their fluids, being subject to no interruptions, will take place in the freest possible manner ; but the moment this natural direction is deviated from, the vessels become more or less compressed, their action is impeded, and finally, if the inversion is perfect, it becomes so slow that an accumulation of the proper juices necessarily takes place through every part of the system.

One of the objects of *training* is to produce the same effect. Branches are bent more or less from their naturally erect position ; their motion, in consequence of the action of winds upon them, which is known to facilitate the movement of the fluids, is totally destroyed ; and hence arises the accumulation of proper juice which is necessary to their fertility. Nor is the *influence of the stock* of an essentially different nature. In proportion as the scion and the stock approach each other closely in constitution, the less effect is produced by the latter ; and, on the contrary, in proportion to the constitutional difference between the stock and the scion, is the effect of the former important. Thus, when Pears are grafted or budded on the wild species, Apples upon Crabs, Plums upon Plums, and Peaches upon Peaches or Almonds, the scion is, in regard to fertility, exactly in the same state as if it had not been grafted at all. While, on the other hand, a great increase of fertility is the result of grafting Pears upon Quinces, Peaches upon Plums, Apples upon Whitethorn, and the like. In these latter cases, the food absorbed from the earth

by the root of the stock is communicated slowly and unwillingly to the scion ; under no circumstances is the communication between the one and the other as free and perfect as if their natures had been more nearly the same ; the sap is impeded in its ascent, and the proper juices are impeded in their descent, whence arises that accumulation of secretion which is sure to be attended by increased fertility. No other influence than this can be exercised by the scion upon the stock. Those who fancy that the contrary takes place ; that the Quince, for instance, communicates some portion of its austerity to the Pear, can scarcely have considered the question physiologically, or they would have seen that the whole of the food communicated from the alburnum of the Quince to that of the Pear is in nearly the same state as when it entered the roots of the former. Whatever elaboration it undergoes must necessarily take place in the foliage of the Pear ; where, far from the influence of the Quince, secretions natural to the variety go on with no more interruption than if the Quince formed no part of the system of the individual.

If we consider upon what principle the *flavour of particular fruits may be improved*, we shall find that it is entirely due to the increased action of the vital functions of leaves. When the sap is first communicated by the stem to the leaves, it has experienced but few chemical changes since it first entered the roots. Such changes as it has undergone have been due rather to the solution of some of the pre-existing peculiar secretions of the individual by the sap in its way upwards through the alburnum, than to any other cause. As soon, however, as it enters the leaves, it becomes altered in a variety of ways, by the combined action of air, and light, and evaporation ; for which purposes the leaf is admirably adapted by its anatomical structure.



Thus altered in the leaves, it ceases to be what we call sap, but becomes the proper juice ; or, in other words, acquires the peculiar character of the final secretions of the individual from which it is formed. Discharged by the leaves into the bark, it is thence conveyed by myriads of channels of cellular substance throughout the whole system. From these secretions, of whatever nature they may be, the fruit has the power of attracting such portions as are necessary for its maturation. Hence it follows, that the more we can increase the peculiar secretions of a plant, the higher will become the quality of its fruit ; and that, on the other hand, the less the plant is in condition to form those secretions, the less will be the quality of the fruit. It is for the purpose of producing the former effect that pruning and training trees are more especially destined. In pruning, we remove all those superfluous branches which overshadowed the remainder, and we endeavour to expose every part to the freest action of light and air. In training, the same thing takes place, but is increased ; there is not a branch that is not fully exposed to the most direct rays of light, and to the freest circulation of air, and even to the unimpeded action of the sun in aspects exposed to the south, east, or west. This action is obviously most powerful on the south, and hence the higher quality of fruits matured upon that exposure than on any other ; while, on the other hand, fruits raised upon a northern aspect are well known to be less highly flavoured than those from even an open standard. For a similar reason, forced fruits, which are obtained at a period when there is little light, cannot be compared with those which are matured in the full blaze of a summer sun ; and hence melons grown in frames covered with mats, and carefully excluded from the influence of that solar light which is indispensable to them, have, whatever may be their ex-

ternal beauty, none of that luscious flavour which the melon, when well cultivated, possesses in so eminent a degree.

The next subject of consideration is *the mode of multiplying* improved varieties of fruit, so as to continue in the progeny exactly the same qualities as existed in the parent. Unless we have the power of doing this readily, the advantages of procuring improved races would be very much circumscribed; and the art of horticulture, in this respect, would be one of the greatest uncertainty. The usual mode of increasing plants, that mode which has been more especially provided by nature, is by seeds; but, while seeds increase the species without error, the peculiarities of varieties can rarely be perpetuated in the same manner. In order to secure the multiplication of a variety, with all its qualities unaltered, it is necessary that portions should be detached from the original individual, and converted into new individuals, each to undergo a similar dismemberment, with similar consequences. It happens that while in animals this is impracticable, except in the case of polypes, the system of life in a plant is, of all others, the best adapted to such a purpose. We are accustomed to consider individual plants of exactly the same nature as individual animals: this is, however, a vulgar error, which is dissipated by the slightest enquiry into the nature of a plant. A plant is really an animated body, composed of infinite multitudes of systems of life; all, indeed, united in a whole, but each having an independent existence. When, therefore, any number of these systems of life is removed, those which remain, as well as those which are separated, will, under fitting circumstances, continue to perform their natural functions as well as if no union between them had ever existed. These systems of life are buds, each having a power of emitting descending fibres in the form of roots,



and also of ascending in the form of stem. The first of these buds is the embryo ; the others are subsequently formed on the stem emitted by the embryo. As these secondary buds develope, their descending roots combine and form the wood, their ascending stems give rise again to new buds. These buds are all exactly like each other : they have the same constitution, the same organic structure, and the individuals they are capable of producing are, consequently, all identically the same ; allowance, of course, being made for such accidental injuries or alterations as they may sustain during their subsequent growth. It is upon the existence of such a remarkable physiological peculiarity in plants, that propagation entirely depends ; an evident proof of which may be seen in this circumstance. Take a cutting of a vine consisting only of the space which lies between two buds, or an internodium, as botanists would call such a piece, and no art will succeed in ever making it become a new plant, no matter how considerable the size of the internodium may be.\* But, on the other hand, take the bud of a vine without any portion of the stem adhering to it, and it will throw out stem and root, and become a new plant immediately. If we examine the various modes employed in horticulture for propagating plants, we shall find that, however different they may be in appearance, they all consist in the application of these principles under various forms. It will be most convenient to consider these methods separately.

Propagation is effected by the arts of *Increasing by Eyes, Striking from Cuttings, Laying, Budding, and Grafting.*

*Increasing by Eyes* is the simplest of all these methods : it consists in nothing but extracting a single

\* This is, of course, said without reference to the power which some plants possess of developing latent buds, — a subject which is foreign to the present enquiry.

system of life, or a bud, from a given plant, placing it in due heat and moisture, and surrounding it with fitting food, and thus causing it to grow as a solitary individual, instead of as one of the community to which it originally belonged.

*Striking from Cuttings* is a slight modification of the last method. Instead of taking a single bud, a stem containing two, three, or more buds, is placed in circumstances fitted for the maintenance of its life. In this case, the chances of success are increased by the additional number of buds which are the subject of experiment. That bud which is the nearest the bottom of the cutting emits its roots at once into the earth, and so establishes a communication between the general system of the cutting and the medium from which its food is to be derived. The other buds, by pushing their stems upwards into light, attract the nutriment absorbed by the roots, and so stimulate the latter to increased action. Ultimately, the roots of all the buds descend between the bark and the wood until they reach the earth, into which they finally pass, like those of the first bud. There is another circumstance which renders the operation of striking plants from cuttings less precarious than from eyes. In both cases, the buds have, at the outset, to feed upon matter in their vicinity, until they shall have formed roots which are capable of absorbing food from the earth; but in eyes, the nutritive matter can exist only in such portions of the stem as may have been cut away with themselves; while, on the other hand, in cuttings, the stem itself forms an important reservoir of nutriment. This is a consideration, the practical importance of which will be obvious to every cultivator. As it is from the buds alone of cuttings that roots proceed, it follows, that in cases of difficulty, when plants strike unwillingly, any thing which may facilitate the immediate introduction of roots



into the soil will be advantageous. It is for this reason that a good operator always takes care, that the lower end of his cutting is pared down as close to the base of a bud as may be practicable without actually destroying any part of the bud itself; by this means the first emitted roots, instead of having to find their way downwards between the bark and wood, strike at once into the earth, and become a natural channel by which nutriment is conveyed into the general system of the cutting.

*Laying* is nothing but striking from cuttings that are still allowed to maintain their connection with the mother plant by means of a portion at least of their stem. Where roots are emitted with great readiness, simply bending a branch into the soil, leaving its point above ground, is sufficient to ensure the success of the operation; but in cases of difficulty other expedients are resorted to, all which will still be found to have reference to the emission of roots by buds. One common practice is, to head down the branch that is laid into the earth; this is to call into action the buds below the incision, by stopping the general axis of development. Another method is *to tongue* the layer, that is, to split the stem just up to the origin of a bud; a practice that has the effect of enabling the roots to be emitted into the soil through the wound more readily than if they had to pierce through the bark; the resistance offered to their passage through the bark is in many cases so great as to compel them to continue to make wood rather than to appear in the form that is necessary for the success of the cultivator.

*Budding* and *Grafting* are operations that equally depend for their success upon the property that buds possess of shooting roots downwards and stems upwards; but in these practices the roots strike between the bark and wood of the stock, instead of into the earth, and form

new layers of wood instead of subterranean fibres. The success of such practices, however, depends upon other causes than those which influence the growth of cuttings. It is necessary that an adhesion should take place between the scion and the stock, so that when the descending fibres of the buds shall have fixed themselves upon the wood of the stock, they may not be liable to subsequent separation. No one can have studied the economy of the vegetable kingdom without having remarked that there is a strong tendency to cohesion in bodies or parts that are placed in contact with each other. Two stems are tied together for some purpose : when the ligature is removed, they are found to have grown into one : two Cucumbers accidentally placed side by side, or two Apples growing in contact with each other, form double Cucumbers or double Apples ; and most of the normal modifications of the leaves, floral envelopes, or fertilising organs, are due to various degrees of cohesion in contiguous parts. This cohesion will be always found to take place in the cellular tissue only, and never in the vascular tissue. In the stems of all such trees as are grafted by orchardists, the cellular tissue is found alive only in the medullary rays and the liber ; it is therefore essential, in the first place, that those parts, both in the stock and the scion, should be placed in contact. In regard to the medullary rays, these are so numerous and so closely placed that it is scarcely possible that a portion of one stem should be applied to another without the medullary rays of both touching each other at many points. No care, therefore, is required to ensure this, which may be safely left to chance. But in regard to the liber, as this is confined to a narrow strip in both stock and scion, great care must be taken that they are both placed as exactly in contact with each other as possible, so that the line of separation of the wood and bark should, in both stock and scion, be accurately



adjusted. The success of grafting depends very much upon attention to this. But there are other reasons why this accuracy in adjusting the line between the bark and wood of the stock and scion is so important. It is at that part that the roots of the latter pass downwards over the former; and it is also there that the substance called *cambium*, which serves as food for the young descending fibres, is secreted. It is obvious, that the more accurate the adjustment of the line separating the wood from the bark, the more ready will be the transmission of young fibres from the one to the other; and that the less the accuracy that may be observed in this respect, the greater the difficulty of such transmission will be. Provided the stock and scion be of exactly the same size, the adjustment can scarcely fail to be accurate in the most unskilful hands; it is in the more common case of the scion being much smaller than the stock, that this is to be most particularly attended to.

*Budding* differs from grafting in this, that a portion of a stem is not made to strike root on another stem, but that, on the contrary, a bud deprived of all trace of the woody part of a stem is introduced beneath the bark of the stock, and there induced to strike root. In this operation no care is requisite in securing the exact contact of similar parts, and a free channel for the transmission of the roots of the bud between the bark and wood of the stock; for, from the very nature of the operation of budding, this must of necessity be ensured. The bark of the bud readily coheres with the wood of the stock, and secures the bud itself against all accident or injury. But if precautions of the same nature as in grafting are not requisite in budding, others are of no less moment. It is indispensable that the bud which is employed should be fully formed, or what gardeners call ripe; if it is imperfectly formed, or unripe, it may not be capable of that subsequent elongation upwards and

downwards upon which the whole success of the practice depends. Secondly, great care should be taken, in raising the bark of the stock for the insertion of the bud, that the cambium be not disturbed or injured. The cambium is a secretion between the wood and bark, not only destined to support the descending fibres of the buds, but also to generate the new cellular substance within which the descending fibres are finally found imbedded. If, in the preparation of the bark for receiving the bud, this cambium be injured or disturbed, it becomes much less capable of effecting the cohesion that is necessary, than if uninjured. In budding, therefore, the bark should be carefully *lifted up*, and not forced from the wood with a bone or metal blade, as is usually the case; for although it is no doubt true, that an operation clumsily performed will often succeed, yet it should be remembered, that if skilfully managed it would be attended with much more perfect success; and that a habit of constantly operating with delicacy will enable a gardener to succeed with certainty in cases in which a bungling practitioner would be sure to fail. Little do those who crush with rude hands the tender limbs of plants, reflect how delicate is that organisation upon which the life of their victim is dependent.

*Transplanting* is, perhaps, that operation in which the greatest difficulty is generally found to exist, and in which the causes of success or failure are often the least understood. Volumes have been written upon the subject, and the whole range of vegetable physiology has been called in aid of the explanation of the theory; yet I am much mistaken if it cannot be proved to depend exclusively upon the two following circumstances: 1. *The preservation of the spongioles of the roots*; and, 2. *The prevention of excessive evaporation*.

It is well known that plants feed upon fluid contained



in the soil, and that their roots are the mouths through which the food is conveyed into their body. But the absorption of fluid does not take place either by all the surface of their roots, nor even of their fibres, but only by the extremities of the latter, consisting of bundles of vessels surrounded by cellular tissue in a very lax spongy state, whence those extremities are called spongioles. That it is only through the spongioles that absorption to any amount takes place, is easily shown by growing a plant in water and alternately preventing the action of the spongioles, when languor and a cessation of vital action comes on, and preventing the action of the general surface of the roots, leaving the spongioles at liberty, when the vital energies are immediately renewed. These spongioles are exceedingly delicate in their organisation, and a very slight degree of violence destroys them. It is scarcely possible to remove the soil from the roots without injuring them in some degree and if transplantation is effected violently or carelessly, they are in a great measure destroyed. In proportion to the size or age of a tree, is the difficulty of preserving them increased; and hence at the same time the difficulty of transplantation is augmented. If, by any method, the spongioles could be preserved unharmed, there would be no reason whatever why the largest forest tree should not be removed as easily as the young plants in a nursery; but their preservation in such cases is impossible, and therefore the transplantation of trees of great magnitude cannot be effected. It is because of the security of the spongioles from injury when the earth is undisturbed, that plants reared in pots are transplanted with so much more success than if taken immediately from the soil. Hence, also, when earth is frozen into a huge ball around the root of a plant, transplantation is effected with the same kind of certainty. The practice of cutting the roots of large trees the year previous to removing

them is attended with success for a similar reason. Wherever the roots are cut through, the new fibres which are emitted, provided a plant is in health, in short tufts, and each terminated by a spongiole, are much more easily taken out of the ground without injury than if they were longer and more scattered among the soil. When destroyed, the spongioles are often speedily replaced, particularly in orchard trees, provided a slight degree of growth continues to be maintained. This is one of the reasons why trees removed in October succeed better than if transplanted at any other time. The growth of a tree at that season is not quite over; and the first impulse of nature, when the tree finds itself in a new situation, is to create new mouths by which to feed when the season for growing again returns.

Evaporation takes place in plants to an inconceivable degree in certain circumstances. It is known by the experiments of Dr. Hales, that a sunflower plant will lose as much as 1 lb. 14 oz. by perspiration in twelve hours; and that in general, "in equal surfaces and equal times, a man would perspire  $\frac{1}{50}$ , the plant  $\frac{1}{165}$ , or as 50 : 15;" and that taking all things into account, a sunflower perspires 17 times more than a man. The same most accurate observer found that a cabbage perspired in twelve hours 1 lb. 9 oz.; a Paradise Stock in a pot, 11 ounces; and a Lemon Plant, 8 oz. Guettard states that he found *Cornus Mascula* perspire twice its own weight in a day; and Mr. Knight has remarked a Vine in a hot day losing moisture with such rapidity that a glass placed under one of its leaves was speedily covered with dew, and in half an hour the perspiration was running off the glass. In damp or wet weather this evaporation is least; in hot dry weather it is greatest. This loss has all to be supplied by the moisture introduced into the system by the spongioles; and hence, if the spongioles are destroyed, and evaporation



takes place before they can be replaced, a plant must necessarily die. This is the reason why deciduous trees cannot be transplanted when in leaf; it is impossible to remove them without injuring their spongioles, and it is equally impossible to hinder the evaporation by their leaves: but if they are kept in pots, it matters not at what season their removal takes place, because as their spongioles are then uninjured, even excessive evaporation would be made good by their action. It is well known that certain evergreens, such as Hollies, Laurels, &c. can be transplanted in almost all months; this arises from their perspiration being much less copious than in deciduous trees, wherefore the spongioles have less difficulty in supplying the loss occasioned by it; yet even evergreens cannot be removed in the hottest months in the year, because then the action of such spongioles as may be saved in the operation would not be sufficient to supply the waste by evaporation. Plants first beginning to grow in the spring, with their leaves just turning green, are in a most unfit state to remove; for, when transplanted, their roots will not have time to form a sufficient number of new spongioles to supply the loss to which the rapid perspiration by the leaves at that season will give rise. It is upon this same principle, that if deciduous plants are taken from the ground in the summer, they are put into pots and placed in a hot-bed to recover; not for the sake of the heat, but because the atmosphere of a hot-bed is so charged with humidity that perspiration cannot go on, so that the vital energies of the plant, instead of being wasted by evaporation, are directed to the formation of new mouths by which to feed.

This is but a brief outline of what the principles are upon which the common operations of the Fruit Garden depend; yet it is hoped that it may not be without its use in calling attention to the rationalia of

what may seem extremely simple and well-understood practices, but which are undoubtedly neither so perfect, nor generally so skilfully performed, as to be incapable of amendment.



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<i>Van Mons Arb.</i>	{	Catalogue Descriptif Abrégé; contenant une Partie des Arbres Fruitiers qui, depuis 1798 jusqu'en 1823, ont formé la Collection de J. B. Van Mons.
<i>Van Mons Cat.</i>		





A  
GUIDE  
TO THE  
FRUIT AND KITCHEN GARDEN.

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CHAP. I.

ALMONDS.

THIS description of fruit being little known in Great Britain, the following list of the principal varieties cultivated in France is taken from the Transactions of the Horticultural Society.

1. AMANDE COMMUNE. — The nuts of the common almond are about one inch and a quarter long, with a hard smooth shell, containing a kernel of little value in comparison with some others. It is the most common in France, and the young plants from it are used for stocks to bud peaches upon.

2. AMANDE DOUCE À COQUE DURE. — The nuts of these are large, fully one inch and a half long, smooth, and of a dull colour: the shell is thick and hard, the kernel small, and not high flavoured.

This is an improved variety of the former, and differs from it only in having larger fruit. It is a preferable sort for stocks, and used by the more careful of their gardeners.

3. AMANDE DOUCE À COQUE TENDRE. — Much resembles the last in appearance and colour, but it has a tender shell; one side is usually straight, and the other rounded.

This sort is budded upon the others, and is grown in gardens to produce the young almonds, which in France are eaten fresh in July, the kernel being sweet and well flavoured.

4. AMANDE DES DAMES. — This is eaten dry, and cultivated as an article of commerce, in the southern parts of France.

The nut exceeds an inch in length, is of an oval shape, and thicker in proportion than the others; the shell being light-coloured, porous, and tender; the kernel plump, rich, and sweet.

5. AMANDE SULTANA. — This resembles the *amande des dames*, but is smaller.

6. AMANDE PISTACHE. — Is similar to the last, but still smaller.

The two last varieties are peculiar to the south of France, and are not in general cultivation.

7. AMANDE PRINCESSE. — This approaches to the *amande des dames* in its qualities and size, but has a much thinner shell, which is rough externally, appearing as if the outer part were removed.

8. AMANDE AMÈRE. — Of this, which is the bitter almond, there are several varieties, differing in the size of their nuts, which are dark coloured, with hard shells, and bitter kernels.

### *Propagation and Cultivation.*

All the varieties of the almond in this country may be propagated by budding them upon the muscle stock, in the same manner as directed for peaches and nectarines.



Being natives of Barbary, their cultivation in this country, for the purpose of obtaining fruit, cannot be expected to be successful, unless the trees are trained against an east or south-east wall, and subjected to the same management as the peach. This may be done by those who have extent of wall to spare, and as an object of curiosity.

Almonds obtained in this way may be preserved in dry sand for use ; but they must be thoroughly dried on shelves, or boards, in an airy place, before they are put up, otherwise they will get mouldy.

Those, however, who require almonds for the dessert, will find it far more to their advantage to purchase the imported fruit.

## CHAP. II.

### APPLES.

#### SECT. I.—*Summer. Round, or nearly so.*

1. BOROVITSKY. *Hort. Soc. Cat.* No. 94. ; *Pom. Mag.* t. 10.

*Fruit* middle-sized, roundish, and rather angular. *Eye* seated in a rather large cavity, and surrounded by a few small plaits. *Stalk* about an inch long, inserted in a deep and rather wide cavity. *Skin* pale green on the shaded side, sometimes broken by a silvery appearance of the epidermis ; on the sunny side, striped with crimson red on a ground of paler red ; rather transparent. *Flesh* white, firm, juicy, with a sweet, brisk, sub-acid, very pleasant flavour.

An early dessert fruit, ripe the middle of August. This beautiful apple was sent from the Taurida Gardens,

near St. Petersburg, to the Horticultural Society of London, in 1824.

2. EARLY JULIEN. *Hort. Trans.* Vol. iv. p. 216.

*Fruit* middle-sized, of an irregular globular form, with several ribs or angles on the sides, which become quite prominent round the eye. *Skin* of a pale yellow, without any mixture of colour. *Flesh* approaching to yellow, firm and crisp, with a pleasant brisk juice, having much the highest flavour of any of the very early apples.

A Scotch dessert apple, ripe the beginning and middle of August.

3. IRISH PEACH APPLE. *Hort. Soc. Cat.* No. 740. *Pom. Mag.* t. 100.

Early Crofton. *Hort. Trans.* Vol. iii. p. 321. and 453.

*Fruit* middle-sized, depressed, globular, obtusely angular. *Eye* nearly closed by the segments of the calyx. *Stalk* short, not deeply inserted. *Skin* marked with brownish red, intermixed with some streaks of deeper red; the shaded side yellowish green, sprinkled with small brown dots. *Flesh* white, tender, juicy, rich, and very highly flavoured.

A dessert apple, ripe in August.

4. JUNEATING. *Ray* (1688), No. 1. *Langley Pom.* t. 74. f. 2.

*Fruit* small, round, somewhat flattened at both ends, about one inch and three quarters in diameter, and one inch and a half deep. *Eye* small, with a closed calyx in a depressed wrinkled basin. *Stalk* slender, three quarters of an inch long, inserted in a small narrow cavity. *Skin* pale yellow, with a slight pale tinge of red on the sunny side. *Flesh* crisp, but soon becomes mealy. *Juice* a little sugary, with a slight perfume.

Ripe the end of July and beginning of August.

5. MARGARET. *Miller*, No. 2.



Magdalene. *Ray* (1688), No. 2.

*Fruit* below the middle size, two inches and a quarter in diameter, and two inches deep, slightly angular on its sides. *Eye* small, with a closed calyx, placed in a narrow basin, surrounded by several unequal plaits. *Stalk* short, slender, in a funnel-shaped cavity, even with the base. *Skin* pale yellow, with numerous small pearl-coloured imbedded specks, and slightly tinged with orange on the sunny side. *Flesh* white, very crisp and tender. *Juice* plentiful, saccharine, and highly perfumed.

A dessert apple, of first-rate excellence, from the middle of August to the end.

This is the true *Margaret* apple of MILLER, and has been in our gardens since the time of RAY, in 1688 ; but it is not the Margaret of Forsyth, and of many collections of the present day (See No. 13). The tree is readily known from every other variety of apple, by its upright growth, by its short erect branches, and by the excessive pubescence of its leaves.

6. OSLIN. *Hort. Soc. Cat.* No. 5. ; *Pom. Mag.* t. 5.

Oslin Pippin. *Nicol Ed.* 4. p. 164.

Oslin, or Arbroath Pippin. *Forsyth. Ed.* 7. p. 119.

Orgeline, or Orjeline. *Ib. Ed.* 5. p. 119.

*Fruit* roundish, depressed, without angles. *Eye* rather prominent, with a few moderately sized plaits. *Stalk* short, thick, not deeply inserted. *Skin* very thick and tough, pale bright lemon colour when fully ripe, intermixed with a little bright green, and sprinkled with numerous spots of the same. *Flesh* inclining to yellow, firm, crisp, juicy, very rich, and highly flavoured.

Ripe about the middle of August, and very excellent. This is supposed to have been raised at Arbroath, in Forfarshire ; although there is a tradition of its having been brought from France by the monks of the abbey

of Arbroath ; but it is not to be found at the present time among the continental writers.

7. RED ASTRACAN. *Hort. Trans.* Vol. iv. p. 522. *Pom. Mag.* t. 123.

*Fruit* rather above the middle size, roundish, slightly angular. *Eye* in a tolerably deep basin, surrounded by a few knobby protuberances. *Stalk* short, deeply inserted. *Skin* greenish yellow in the shade, deep crimson on the exposed side, and over great part of the surface spotted with russet, with a little coarse russet surrounding the stalk. The greatest part of the red colour is covered with a delicate white bloom like that of a plum, which gives it somewhat the appearance of a peach. *Flesh* white, crisp. *Juice* abundant, with a rich saccharine acid, but soon becomes mealy.

Ripe about the middle of August.

This very beautiful apple was imported from Sweden, and first fruited by William Atkinson, Esq. of Grove End, Paddington, in 1816. Fruit of it was exhibited at the Horticultural Society, in 1820.

8. RED QUARENDEN. *Hooker Pom. Lond.* t. 13. Devonshire Quarenden. *Hort. Soc. Cat.* No. 822. *Pom. Mag.* t. 94.

Sack apple, *Hort. Soc. Cat.* No. 1012. according to the *Pom. Mag.*

*Fruit* below the middle size, oblate, or round, and depressed, the outline tolerably regular. *Eye* slightly or not at all depressed, entirely closed by the long segments of the calyx, and surrounded by little knotty protuberances. *Stalk* thick, rather short, deeply inserted. *Skin* of an uniform deep rich crimson, with a great many green dots intermixed ; greenish on the shaded side. *Flesh* greenish white ; when newly gathered, crisp, very juicy, mixed with a most agreeable acid.

Ripe in August, and will keep till the end of September. This is said to be a Devonshire apple, although



I find no such name as Quarenden in the county. It is common in Somersetshire and Gloucestershire, where it is very much and very justly esteemed.

9. SPRING GROVE CODLIN. *Hort. Trans.* Vol. i. p. 197. t. 11.

*Fruit* of the usual codlin shape, about three inches in diameter at the base, and two inches and three quarters deep, slightly angular on its sides, and tapering to a narrow crown. *Eye* closed by broad, short segments of the calyx, slightly sunk in a narrow, oblique, plaited hollow. *Stalk* rather short, not protruding beyond the base. *Skin* pale greenish yellow, tinged with orange on the sunny side. *Flesh* greenish yellow, tender. *Juice* saccharine, with a mixture of acid, and a very slight perfume. It is ready for tarts in July, and will keep till October or November.

The Spring Grove Codlin was first brought into notice by Sir Joseph Banks, in a communication to the Horticultural Society of London, read April 3. 1810.

10. SUMMER GOLDEN PIPPIN. *Hort. Soc. Cat.* No. 393. *Pom. Mag.* t. 50.

*Fruit* small, roundish-oblong, flattened at both ends. *Eye* in a wide, shallow, even hollow. *Stalk* short, inserted in a middle-sized cavity. *Skin* very smooth and shining; on the side next the sun bright yellow, tinged a little with orange, which gradually fades away on the shaded side into a pale lemon colour, and marked throughout with pale scattered dots. *Flesh* whitish, firm, very juicy, sweet and agreeable, without perfume.

Ripe the end of August, and will keep ten days or a fortnight.

A very beautiful and excellent little dessert apple.

11. WHITE ASTRACAN. *Hort. Soc. Cat.* No. 23. *Pom. Mag.* t. 96.

Glacé de Zélande. *Hort. Soc. Cat.* No. 366., and of foreign gardens, according to the *Pom. Mag.*

Transparent de Moscovie. *Ib.* according to the *Pom. Mag.* and the *Hort. Cat.*

*Pyrus Astracana*, *De Cand. Prod.* Vol. ii. p. 635.

*Fruit* middle-sized, roundish, angular on the sides, and ribbed at the apex. *Eye* depressed in a small hollow. *Stalk* thick, and very short. *Skin* smooth, with a few faint streaks of red on the sunny side, and covered with a white bloom. *Flesh* snow-white, often transparent in part, tender, juicy, crisp, very pleasant and delicate.

Ripe in August, and will keep good for only a few days. It is a hardy tree, and a very good bearer. It has been introduced from Russia, where it is said to grow wild about Astracan, and was first brought into notice by William Atkinson, Esq. of Grove End, Paddington.

## SECT. II. — *Summer. Conical or oblong.*

12. DOCTOR HELSHAM'S PIPPIN. *G. Lind. Cat.* 1815.

*Fruit* middle-sized, more long than broad, eight or nine inches in circumference, a little angular on the sides. *Eye* small, in a rather wide and oblique basin. *Stalk* half an inch long, deeply inserted. *Skin* yellowish green, with several reddish spots; on the sunny side of a fine clear red. *Flesh* white. *Juice* sweet, with a slight aromatic flavour.

Ripe in August and beginning of September.

The branches of this tree droop in the manner of a Jargonelle Pear. It is an abundant bearer, and deserves cultivation.

The original tree, which is a large one, was raised by the late Dr. Helsham, and is now growing in the garden of Mr. Etheredge, of Stoke Ferry, in Norfolk.

13. EARLY RED MARGARET. *Hort. Soc. Cat.* No. 588. *Pom. Mag.* t. 46.

Margaret Apple. *Langley. Pom. Lond.* t. 74. f. 1.

Red Juneating. } According to *Hort. Soc. Cat.*

Early Striped ditto. } No. 588.

Early Red Juneating. *Hort. Soc. Cat.* No. 504.

Eve Apple. *Of the Irish Gardens*, according to the *Hort. Soc. Cat.*

Margaretha Apfel. } *Of the Germans*, according

Rother Jacob's Apfel. } to the *Pom. Mag.*

*Fruit* below the middle size, roundish oblong, rather angular, tapering a little to the crown. *Eye* contracted, plaited. *Stalk* short, thick. *Skin* greenish yellow, richly and closely streaked with deep red. *Flesh* white, juicy, breaking, sub-acid, very rich and agreeable, without any perfume or spicy flavour.

Ripe the beginning and middle of August.

A very good early apple, but soon grows mealy.

#### 14. RED CALVILLE.

Calville d'Été. *Duhamel* 1. t. 1.

Calville Rouge d'Été. *Hort. Soc. Cat.* No. 131.

*Fruit* middle-sized, somewhat cordate or conical, having alternately large and small angles terminating in the crown, which is narrow and pointed : about one inch and three quarters in diameter, and two inches deep. *Eye* narrow, prominent, surrounded by large plaits. *Stalk* half an inch, rather stout, inserted in a regular and rather deep cavity. *Skin* pale red, but of a deep colour, and shaded with deeper streaks on the sunny side. *Flesh* white, slightly tinged with red next the core. *Juice* not plentiful, but pretty well flavoured.

Ripe in August and September.

The French gardeners pretend to distinguish all their Calvilles, when cut transversely, by a regular five-angled cavity at the core.

15. REVELSTONE PIPPIN. *Hort. Trans.* Vol. iv. p. 522.

*Fruit* middle-sized, somewhat angular on the sides,



the angular protuberances uniting round the eye in large knobs. *Stalk* short and thick, inserted in a very regular cavity. *Skin* greenish yellow, thickly sprinkled with yellow russetty spots, and nearly covered with a bright red. *Flesh* yellow, firm. *Juice* not plentiful, but sweet, and of a very good flavour.

Ripe the end of August and beginning of September, and will not keep long.

This is one of the sorts usually planted against walls in the Carse of Gowrie. In this country it does well as an open standard, and is an abundant bearer. Its fruit was exhibited at the Horticultural Society, London, in 1820.

16. SUGAR-LOAF PIPPIN. *Hort. Soc. Cat.* No. 1078. *Pom. Mag.* t. 3.

Dolgoi Squoznoi. *Hort. Soc. Cat.* No. 254., according to the *Pom. Mag.*

*Fruit* ovate or oblong, generally tapering to the eye, which is much hollowed, with a few slight plaits. *Stalk* about an inch long, inserted in a deep, regular cavity. *Skin* a very clear light yellow, with a few greenish dots; yellow on the sunny side, and becoming nearly white when fully ripe. *Flesh* whitish, firm, crisp, very juicy, with a most agreeable, lively, sweetish sub-acid flavour.

An excellent summer apple, ripe the beginning of August, but if kept above a week or ten days it becomes soft and mealy.

This appears to be of Russian origin, having been sent from the Taurida Gardens, at St. Petersburg, to the Horticultural Society, London, under the name of Dolgoi Squoznoi, two Russian words signifying *dolgoi*, long, and *squoznoi*, transparent.

SECT. III.—*Autumnal. Round, or nearly so.*

17. BERE COURT PIPPIN. *Hort. Trans.* Vol. v. p. 400.

*Fruit* about the middle size, resembling a large and well formed Nonesuch, but rather less flattened. *Stalk* slender and deeply inserted. *Skin* pale yellow, beautifully variegated with broken stripes of red. *Flesh* crisp, very juicy, with a high flavoured acidity. It does not keep late, but is a most valuable apple for the kitchen while it lasts.

Raised by the Rev. Dr. Symonds Breedon, in his garden at Bere Court, near Pangbourne, in Berkshire, and exhibited at the Horticultural Society, London, October 15. 1822.

18. CALVILLE ROUGE DE MICOUD. *Hort. Trans.* Vol. v. p. 242.

*Fruit* of the first crop, depressed, spherical, nearly three inches in diameter, and about two inches deep; three, or more frequently four slight ridges divide it lengthways, and give it a somewhat square outline. *Stalk* moderately thick, rather long, placed in a funnel-shaped cavity. *Eye* placed in the bottom of a hollow, scooped out like a funnel, and larger than that in which the stalk is placed, the divisions of the calyx remaining in part when the fruit is ripe. *Skin* of a very deep, dull red on the side next the sun, but less intense on the shaded side, where it is streaked by a few lines, and spots of a pale red. It is tough, adhering firmly to the flesh, of an austere taste. *Flesh* yellowish white, fine, breaking with a crystalline appearance, juicy. *Juice* sweetish acid, and agreeably perfumed.

Its maturity commences about the middle of July, and continues, with little interruption, till November. The fruit of April-flowering ripen mostly in August, and are usually eaten during harvest. Those of the second flowering succeed the first, and may be brought to table till the end of October; they are quite as good as the first, but are not bigger than a hen's egg. The fruit of the latter flowerings are not bigger than a Pomme

d'Api; nevertheless, when they are stopped in their growth by the frost, they may be placed in the fruit-room, where they ripen very well, and keep till November. This is eaten raw; but if roasted it acquires a delicate and sweet flavour, and it is also very agreeable when stewed.

Mons. André Thouin, from whom the above is taken, has given an interesting account of this singular apple. The original tree, which bears three thousand apples annually, is growing on the farm of the Baroness de Micoud, which lies near La Charité sur Loire, in the department of the Nièvre. The first flowering takes place in April, the second in June; the tree then ceases for a time to produce flowers. The third and succeeding flowerings take place in August, September, October, and November, when they are stopped by the severity of the frost. It is necessary to remark, that the last flowerings are much less abundant than the two first, and the fruit which they produce is small, and imperfectly ripened. The blossoms are produced in corymbs of twelve or fifteen flowers in the first season of blossoming, but only from five to nine in the succeeding seasons. The colour of the corolla is white, tinged with rose-coloured stains, especially on the edge of the petals.

Mons. Thouin very justly remarks, "that the dense, dark green, shining foliage during three fourths of the year, enamelled with numerous bunches of delicate rose-coloured blossoms, and scattered over with fruit of diversity of colour, render it a most interesting object of cultivation, especially as an ornament to our lawns and shrubberies, producing an effect not less novel than agreeable."

19. CHRISTIE'S PIPPIN. *Hort. Soc. Cat.* No. 155.

*Fruit* middle-sized, shaped like a flattish Nonesuch, about two inches deep, and two inches and a half in diameter, quite round, without angles. *Eye* small,



closed by a short calyx, moderately sunk, in a very even circular basin, perfectly free from plaits. *Stalk* short, slender, rather deeply sunk, not protruding beyond the base. *Skin* pale greenish yellow, becoming bright yellow when highly ripened, marbled and streaked with red on the sunny side, like the Nonesuch. *Flesh* pale yellowish white, tender. *Juice* rather thin, smart, slightly saccharine, and of a very pleasant flavour. A culinary apple in October and November.

This apple has very much the appearance of a small Nonesuch, from which it has probably originated. Its branches are spurred in the same manner, and it bears equally as well and as soon. A great many trees of it have lately been planted by the kitchen gardeners in the neighbourhood of London.

20. COBHAM APPLE. *Hort. Soc. Cat.* No. 166.

*Fruit* above the middle size, about two inches and three quarters deep, and three inches and a quarter in diameter; somewhat irregularly round, with a few obtuse angles reaching to the crown, which is rather narrow and depressed. *Eye* small, closed by the segments of the calyx. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* dull yellowish green, dashed on the sunny side with faint red, intermixed with light russet. *Flesh* crisp, pale yellow. *Juice* saccharine and aromatic.

A dessert apple from Michaelmas to Christmas. Cultivated in Kent under this name. I received specimens of this apple from Mr. Kirke of Brompton in 1819.

21. COLE APPLE. *Hort. Soc. Cat.* No. 190. *Pom. Mag.* t. 104.

Scarlet Perfume. *Of some collections.*

*Fruit* above the middle size, about three inches and a quarter in diameter, and two inches and a quarter deep, angular in a slight degree, with a wide eye, mostly closed by the segments of the calyx. *Skin* deeply stained, and streaked with crimson, slightly russeted,

with a small portion of it showing through. *Stalk* woolly, sometimes inserted beneath a deep lip protruding into the cavity of the base. *Flesh* white, firm, juicy, sweet mixed with acid, little perfumed, very rich and agreeable.

A very excellent autumn dessert apple, in perfection about the end of August, and will keep sound till Christmas. It is a healthy, hardy variety, but better adapted for dwarfs than for standards.

22. EMPEROR ALEXANDER. *Hort. Trans.* Vol. ii. p. 407. t. 28.

Alexander. *Hort. Soc. Cat.* No. 6.

Aporta. According to the *Hort. Cat.*

*Fruit* very large, somewhat cordate, tapering from the base, which is broad, to the crown, where it is small and narrow. *Eye* large, and deeply seated in a perfectly smooth round basin. *Stalk* three quarters of an inch long, not protruded beyond the base. *Skin* greenish yellow, slightly streaked with red, but on the sunny side beautifully marbled, and streaked with bright red and orange. *Flesh* yellowish white, crisp, and very tender. *Juice* sugary, and of a rich aromatic flavour. An autumnal dessert apple from October till nearly Christmas. An excellent and valuable fruit.

Some fruit of this apple were imported from Riga by the late Mr. Lee, in January, 1817, one of which measured five inches and a half in diameter, four inches deep, sixteen inches in circumference, and weighed nineteen ounces. From this fruit the drawing above referred to in the *Hort. Trans.* was taken.

23. FLOWER OF KENT. *Hort. Soc. Cat.* No. 338.

*Fruit* rather large, somewhat flat, irregularly ribbed on its sides. *Eye* small and contracted, surrounded by prominent angles extending from the ribs. *Stalk* three quarters of an inch long, lengthened beyond the base. *Skin* dull yellow or olive on the shaded side; of a muddy

brown, tinged with bright red streaks, when exposed to the sun. *Flesh* greenish yellow, with a pretty good juice. A good culinary apple from Michaelmas to Christmas.

Specimens of this apple were sent me from Mr. Kirke of Brompton.

24. FRANKLIN'S GOLDEN PIPPIN. *Hort. Soc. Cat.* No. 383. *Pom. Mag.* t. 137.

Sudlow's Fall Pippin. *Hort. Trans.* Vol. iv. p. 217. according to the *Pom. Mag.*

*Fruit* middle sized, oval, rather broadest at the base. *Eye* slightly sunk in an even hollow, surrounded by very minute plaits, generally closed by the segments of the calyx. *Stalk* short, slender, in a deep cavity. *Skin* bright deep yellow, somewhat scabrous, with a tinge of green, sprinkled with numerous grey and dark-coloured specks or spots. *Flesh* pale yellow, crisp, tender. *Juice* rich, of a poignant aromatic flavour. A most excellent autumnal dessert apple, from Michaelmas to Christmas.

This appears to be of American origin, and was imported by Mr. Sudlow from the United States, as appears from the statement in the Transactions of the Horticultural Society above alluded to in 1819. Its introduction, however, was previously to this, and cannot have been later than 1805 or 1806.

25. FRANK RAMBOUR. *Switzer.*

Rambour Franc. *Duh.* Vol. i. 28. t. 10.

Rambour Gros. *Hort. Soc. Cat.* No. 844.

*Fruit* large, of a flattish and somewhat irregular figure, about two inches and a half deep, and three inches and a quarter in diameter. *Eye* rather large, with a long connivent calyx, deeply sunk in an irregularly angled basin. *Stalk* short, deeply inserted. *Skin* pale yellow, with a few stains of red on the sunny side, and a little russetty in the cavity round the stalk. *Flesh* rather soft, with a slightly acid juice. A good culinary apple in October and November.



26. GOLDEN PIPPIN. *Ray* (1688), No. 9. *Pom. Heref.* t. 2.

Pépin d'Or. *Knoop. Pom.* 54. t. 9.

*Fruit* small, perfectly round in its outline, without any angles on its sides, generally from an inch and a half to two inches, both in its depth and diameter. In young and vigorous trees its size will be more, and of a greater length; but on old trees, which are in health, the size will be less, and shorter than its width. *Eye* small, in an even shallow basin. *Stalk* one inch long, slender. *Skin* bright yellow, or gold colour, interspersed with several grey russetty specks on the sunny side, and full of minute, pearl-coloured, imbedded specks. *Flesh* pale bright gold colour, crisp. *Juice* rich, saccharine, of the most delicious flavour of any apple we possess, if in high perfection.

The Golden Pippin, one of the most celebrated and esteemed apples of this or perhaps any other country, has been considered by some of our modern writers on pomology to be in a state of decay, its fruit of inferior quality in comparison to that of former times, and its existence near its termination. I cannot for a moment agree with such an opinion, because we have facts annually before our eyes completely at variance with such an assertion. Any person visiting Covent Garden or the Borough markets during the fruit season, and indeed any other large market in the southern or midland counties of England, will find specimens of fruit as perfect and as fine as any which have been either figured or described by any writer whatever, either in this or any other country. In favourable situations, in many parts of the country, instead of the trees being in a state of rapid decay, they may be found of unusually large size, perfectly healthy, and their crops abundant; the fruit perfect in form, beautiful in colour, and excellent in quality. I may refer to a tree at this time

growing in a garden belonging to Michael Bland, Esq., in the city of Norwich, as one example out of the many which might be produced, in corroboration of what I have stated.

If the Golden Pippin be planted upon a good soil on a dry bottom, and in a warm or sheltered situation, well exposed to the sun, where its blossoms are secured from cold blasts in the spring, and where it can ripen its wood perfectly, it will be found hardy, without exhibiting those alarming signs of decay which have been held out as a presage of its speedy death.

Ripe in October, and will keep two months, or till past Christmas.

27. HAWTHORNDEN. *Hort. Soc. Cat.* No. 440. *Pom. Mag.* t. 34.

White Hawthornden. *Nicol's Fr. Gard.* p. 256. According to the *Pom. Mag.*

*Fruit* above the middle size, rather irregularly formed, generally about three inches in diameter in one direction, and three inches and a quarter in another. When this irregularity happens, for it is not always the case, it arises from a broad protuberant rib, which extends from the base to the crown. This has occasioned the Hawthornden to be represented in the figure quoted above as having a cleft on its side; but neither this nor yet any other *apple* has one naturally. Sutures, or channels in fruit, are no where to be found, except in those which are termed *drupaceous*, or stone fruit. Its depth is from two inches and a quarter to two inches and a half. *Eye* rather small, with a converging calyx, rather deep, and surrounded by a few obtuse plaits. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* very smooth, white, of a very pale greenish yellow, sometimes a little tinged with a blush on the sunny side towards the base. *Flesh* white. *Juice* plentiful, and well flavoured.

An excellent culinary fruit from Michaelmas to Christmas. This is a very valuable apple, and a most excellent bearer. The extreme buds are mostly blossom buds, which occasion the branches to become pendulous when the fruit is fully grown. It is said to have originated at Hawthornden, near Edinburgh, where Drummond the poet was born.

28. HOARY MORNING. *Hort. Soc. Cat.* No. 455. *Pom. Mag.* t. 53.

Dainty apple. *Hort. Soc. Cat.* No. 234., according to the *Pom. Mag.*

*Fruit* rather large, round, depressed, angular, with a very small close-plaited eye. *Stalk* generally rather short, in a wide cavity. *Skin* covered with a fine bloom, with broad, broken, irregular stripes of red next the sun, and paler and more distant marking of the same kind in the shade. *Flesh* firm, yellowish white, occasionally tinged with pink next the skin, with a rich and brisk flavour.

A culinary apple from Michaelmas till Christmas. A very handsome and useful kind, supposed to have had its origin in Somersetshire, from whence specimens were first communicated to the Horticultural Society by Charles Worthington, Esq. several years ago.

29. HUGHES'S GOLDEN PIPPIN. *Hooker, Pom. Lond.* t. 26. *Pom. Mag.* t. 132.

Hughes's New Golden Pippin. *Forsyth*, p. 108. *Fruit* below the middle size, round, slightly flattened at the eye and stalk. *Eye* large, open, sometimes almost level with the top, but generally in a shallow depression, surrounded by a few plaits. *Stalk* short, thick, inserted in a very slight cavity, or frequently not at all sunk, but forming a knob projecting on the base of the fruit. *Skin* yellow, thickly set with green spots and small russetty specks, and tinged with green around the stalk. *Flesh* yellowish, firm, juicy, with a rich, agreeable, sharp flavour.



A very neat and most excellent dessert apple, from October till January.

30. KERRY PIPPIN. *Hooker, Pom. Lond.* t. 20.

Kerry Pippin. *Pom. Mag.* t. 107. *Hort. Trans.* Vol. iii. p. 454.

*Fruit* middle sized, oval, flattened at the eye, round which are small regular plaits. *Stalk* short, sometimes thickened and fleshy, inserted in a contracted cavity, with a projection of the fruit on one side ; one or more sharp ridges or lines are almost always distinguishable from the eye to the stalk. *Skin* pale straw colour, mixed with a deeper yellow, streaked and marbled with red, highly polished. *Flesh* yellow, crisp, tender, juicy, sugary, and high flavoured.

An excellent dessert apple from September till November. This has been long known in the county of Kerry, in Ireland, where it is esteemed one of their best dessert apples. Mr. Robertson, of Kilkenny, describes the tree as broom-headed : the young shoots erect, of a greenish brown, full of spurs, downy at the extremities. In this country it does not appear to be a very plentiful bearer ; but it is very deserving of cultivation, and succeeds best grafted on the *Doucín* stock, and trained in the garden as an espalier.

31. KIRKE'S GOLDEN PIPPIN. *Hort. Soc. Cat.* No. 386.

*Fruit* small, formed with the most perfect regularity of outline, a little more long than broad. *Crown* quite flat. *Eye* large, in proportion to the size of the fruit, but very shallow, surrounded by a fine thin russet. *Skin* pale green on the shaded side ; on that exposed to the sun, of a very pure, clear yellow, free from specks. *Flesh* pale greenish yellow, firm, crisp. *Juice* abundant, saccharine, and highly flavoured. A dessert apple from Michaelmas to Christmas.

This is a very beautiful little fruit, raised a few years

ago from a seed of the old Golden Pippin by Mr. Kirke, in his nursery at Old Brompton, near London, and is highly deserving of cultivation. Like all other Golden Pippins, it is too tender for an orchard tree in cold situations. It succeeds best when grafted upon the *Doucain* stock and planted in the garden.

32. NONESUCH. *Hort. Soc. Cat.* No. 677.

Nonsuch. *Forsyth* Ed. 3. 121.

Langton Nonesuch. *Hanbury*.

*Fruit* middle sized, of a very regular round figure, and free from angles on its sides, about two inches and a half in diameter, and two inches and a quarter deep. *Eye* small, with a short, closed calyx, in a very regular, rather shallow, saucer-shaped basin, without plaits. *Stalk* short, slender, inserted in a shallow cavity, seldom projecting beyond the base. *Skin* pale yellow, spotted and marbled with orange, with numerous broken stripes and patches of brick-red on the sunny side. *Flesh* white, soft, and tender. *Juice* plentiful, a little saccharine, and slightly perfumed. A handsome dessert apple from Michaelmas till nearly Christmas. RAY has a *Nonsuch* Apple, in 1668; but, as he has placed it among his winter or keeping apples, it is not certain whether that is the same as this.

33. OAKE'S APPLE. *Hort. Soc. Cat.* No. 698.

*Fruit* middle-sized, round, a little irregular in its outline, having two or three obtuse ribs swelling and lengthening one of its sides more than the other, about three inches in diameter, and two inches and a quarter deep. *Eye* small, nearly closed by the short segments of the calyx, rather deeply sunk in an irregular, uneven bason. *Stalk* very short, thick, wholly inserted within the base in a narrow cavity. *Skin* thick, pale green, with several imbedded white dots, and slightly marked with many short, broken streaks of pale brown, with russetty specks on the sunny side, particularly in the

crown and round the eye. *Flesh* rather soft, greenish white, with a slightly saccharine juice, but not much flavour.

A culinary apple in November and December, described from a fruit grown in the Horticultural garden at Chiswick in 1830.

34. PADLEY'S PIPPIN. *Hort. Trans.* Vol. iii. p. 69. *Hort. Soc. Cat.* No. 720. *Pom. Mag.* t. 151.

*Fruit* rather small, and somewhat flat, one inch and a half deep, and two inches in diameter. *Eye* small, with a very small closed calyx, placed in a shallow and rather angular basin. *Stalk* three quarters of an inch long, very slender, one half projecting beyond the base of the fruit. *Skin* pale, dull yellow, very much covered with a rough grey russet, and a little tinged with orange on the sunny side. *Flesh* greenish yellowish, crisp. *Juice* saccharine, with a very pleasant, aromatic flavour. A very neat and excellent dessert apple in November and December. Raised about twenty years ago by the late Mr. William Padley, gardener to His Majesty, at Hampton Court, and first propagated by Mr. Ronalds of Brentford.

35. PHILADELPHIA PIPPIN. *G. Lind. Cat.* 1815.

Ditchingham Pippin. *ib.*

*Fruit* rather above the middle size, round, but somewhat flat at the crown. *Eye* small. *Stalk* half an inch long, inserted in a rather deeply hollowed base. *Skin* yellowish grey, with a faint blush on the sunny side. *Flesh* white. *Juice* brisk and well flavoured.

A culinary apple from Michaelmas to Christmas. An American apple, brought into this country about seventy years ago. Four of these trees are now growing in the gardens of J. J. Bedingfeld, Esq. at Ditchingham Hall, in Norfolk. They grow to a large size, are very hardy, and great bearers. The fruit are, for the most part, produced singly on the branches: they are, in



consequence, always more perfectly formed than those growing in clusters.

36. POMME DE NEIGE. *Hort. Soc. Cat.* No. 626.

Fameuse. *Forsyth*, Ed. 3. No. 44.

*Fruit* middle-sized, round, not much unlike the shape of a Nonesuch; about two inches and a quarter deep, and two inches and three quarters in diameter. *Eye* small, nearly closed, in a shallow depression, surrounded by a few wrinkled plaits. *Stalk* half an inch long, very slender, sunk in a funnel-shaped cavity, and protruding but little beyond the base. *Skin* pale green, tinged with pale red, and marked with short streaks of a darker colour; on the sunny side, of a still deeper red. *Flesh* very tender, snow-white, juice sugary, with a slight musky perfume.

A dessert apple in October and November. This beautiful and singular apple, we are told by Mr. Forsyth, was introduced from Canada by Mr. Barclay of Brompton. It is said to derive its name from a village where it is cultivated.

37. POTTER'S LARGE APPLE. *Hort. Soc. Cat.* No. 805.

*Fruit* one of the largest size, generally eleven or twelve inches in circumference, irregularly formed, with large obtuse angles on the sides. *Eye* wide, deep, surrounded with large plaits, the alternate ones being much the most prominent. *Stalk* an inch long, inserted in a deep cavity. *Skin* pale green, thinly sprinkled with grey specks, and tinged with faint red near the base on the sunny side. *Flesh* white. *Juice* not plentiful, sub-acid.

A culinary apple from Michaelmas to Christmas; raised it is said by a Mr. Potter of Chelsea. A transverse section of it, when cut open, exhibits a large, five-angled cavity.

38. RED INGESTRIE. *Hort. Trans.* Vol. i. p. 227. *Hort. Soc. Cat.* No. 481. *Pom. Mag.* t. 17.

*Fruit* roundish, oblong, about the size of a large Golden Pippin, with a small calyx, and hollow open eye, wholly destitute of angles. *Stalk* short, slender. *Skin* bright yellow, deeply tinged with red on the sunny side, with many indistinct white spots. *Flesh* yellowish, firm, juicy, and rich, nearly as highly flavoured as that of the Golden Pippin.

An excellent and beautiful dessert apple, ripening the end of October, but not in perfection after having been gathered a few weeks.

This and the yellow Ingestrie sprang from two seeds taken from the same cell of an Orange Pippin, which had been impregnated with the pollen of the Old Golden Pippin. They were raised by T. A. Knight, Esq. about 1800, and planted at Wormsley Grange, in Herefordshire. Their name is derived from the seat of the Earl Talbot, in Staffordshire. They were first noticed in the *Hort. Trans.* in March, 1811.

39. SCARLET CROFTON. *Hort. Trans.* Vol. iii. p. 453.

*Fruit* middle-sized, flattish, about two inches and a half in diameter, and two deep, somewhat angular on the sides. *Eye* wide, but shallow. *Stalk* short, sometimes bent. *Skin* yellowish russet, of a bright red intermixed with russet on the sunny side. *Flesh* firm, crisp, never becoming mealy. *Juice* plentiful, of a rich saccharine flavour. An Irish dessert apple, ripening in October, and continuing till Christmas.

40. STRIPED HOLLAND PIPPIN. *Hort. Soc. Cat.* No. 1075.

*Fruit* pretty large, of a very regular figure, nearly as broad as it is wide, with five obscure angles, extending from the sides into the crown. *Eye* small. *Stalk* short in a shallow base. *Skin* yellow, with numerous green specks imbedded, tinged with orange, and streaked

with bright crimson on the sunny side. *Flesh* white. *Juice* not plentiful, subacid.

A culinary fruit from October to December. This, like many other Dutch apples, has a thick skin. Its chief merits are on the outside.

41. SUMMER BROADEN, *of the Norwich Gardens.*

Summer Colman. *G. Lind. Plan of an Orchard*, 1796.

*Fruit* above the middle size, about two inches and three quarters in diameter, and two inches and a quarter deep, slightly angular on the sides. *Eye* small, with a closed calyx, in a rather narrow basin, surrounded by some angular plaits. *Stalk* short, slender, deeply inserted, not protruding beyond the base. *Skin* dull yellowish green, tinged on the sunny side with pale dull brown. *Flesh* greenish white, not crisp. *Juice* subacid, with a pretty good flavour.

A culinary apple in October and November. This is an useful Norfolk apple, and known in the markets by the above name. The trees are rather small growers, but great bearers.

42. WALTHAM ABBEY SEEDLING. *Hort. Trans.* Vol. v. p. 269.

*Fruit* resembling a Golden Pippin, but much larger, nearly globular, some tapering a little towards the crown. *Eye* large and open, seated in an even shallow basin. *Stalk* short, deeply inserted. *Skin* pale yellow, becoming deeper as the fruit ripens, sometimes with a tinge of dull scarlet next the sun; the whole surface is speckled with minute greenish spots, and a patch of coarse russet always surrounds the stalk. *Flesh* yellowish, soft, juicy, and very sweet; it melts perfectly in baking, taking a clear pale amber colour, and retaining a high flavour.

A dessert and culinary apple from October till January. Raised from a seed of the Golden Noble, by Mr. John Barnard of Waltham Abbey, in Essex,



about 1810. It began bearing in 1819, and its fruit was exhibited at the Horticultural Society in 1821.

43. WORMSLEY PIPPIN; *Hort. Soc. Cat.* No. 1183. *Pom. Mag.* t. 80.

Knight's Codlin, of some collections, according to the *Pom. Mag.*

*Fruit* middle-sized, globular, slightly angular. *Eye* deeply sunk, surrounded by small plaits. *Stalk* about an inch long, deeply inserted. *Skin* pale green on the shaded side, brown next the sun. *Flesh* white, firm, crisp, juicy, with a lively sugared juice.

Ripens the beginning of September, and remains in perfection till the end of October. This is an excellent autumnal fruit, bearing well, and having a firm high-flavoured flesh, resembling in quality that of the Newtown Pippin. It derives its name from Wormsley Grange, a country seat where Mr. Knight formerly resided. The first account of it is to be found in the Horticultural Transactions, communicated by Mr. Knight, in March, 1811.

44. WYKEN PIPPIN. *Loud. Gard. Mag.*

*Fruit* rather below the middle size, round, somewhat flattened both at the base and the crown, about two inches deep, and two inches and a half in diameter. *Eye* rather small, open, naked, with but little of the remaining calyx, placed in a shallow, regularly formed basin. *Stalk* short, not deeply inserted. *Skin* yellowish green, interspersed with several small grey specks, and a little tinged with pale dull brown on the sunny side. *Flesh* greenish yellow, firm, crisp. *Juice* sugary, with a little musky perfume. A very neat dessert apple from October to December. The original tree, a very old one, or the trunk of it, with a strong sucker from its root, was growing in May, 1827, at its native place, *Wyken*, two miles from Coventry. The seed, it is said, was planted by a Lord Craven, who brought it

from a fruit he had eaten on his travels from France to Holland. All the cottagers round Wyken have from two to twelve trees each of this apple in their gardens, and it is a great favourite throughout the whole county of Warwick.

45. YELLOW INGESTRIE. *Hort. Trans.* Vol. i. p. 227. *Hort. Soc. Cat.* No. 482.

*Fruit* small, shaped much like the Old Golden Pippin. *Eye* very small, flat. *Stalk* half an inch, rather deeply inserted, just protruding beyond the base. *Skin* bright gold, with a few pearly specks imbedded. *Flesh* yellowish white, very tender and delicate. *Juice* plentiful, rich, and highly flavoured. A beautiful little dessert apple in October and November. Raised by Mr. Knight, of Downton Castle. See RED INGESTRIE, No. 38.

#### SECT. IV. — *Autumnal. Conical, or oblong.*

46. ALFRISTON. *Hort. Soc. Cat.* No. 7.

*Fruit* large, oblong, broad towards the base, and narrowed to the crown, broadly and irregularly ribbed on its sides, one of the angles generally being considerably more swelled than the rest; about three inches and a half deep, and the same in diameter. *Eye* open, rather deeply sunk, in an uneven hollow surrounded by uneven plaits. *Stalk* short, deeply inserted in an irregularly deep cavity. *Skin* pale green, becoming yellow, tinged with orange where exposed to the sun, slightly marked with thin russet. *Flesh* yellowish white, very crisp and tender. *Juice* plentiful, saccharine, combined with a smart brisk acid.

A very fine and excellent culinary apple in October and till Christmas.

Described from a very fine specimen grown in the Horticultural Society's Garden, at Chiswick, in 1830. This has sometimes been called the Newtown Pippin, but from which it differs very materially.

47. BEAUTY OF KENT. *Hort. Soc. Cat.* No. 48.

Beauty of Kent. *Forsyth*, Ed. 3. No. 4.

*Fruit* pretty large, three inches and a quarter deep, and three inches and a half in diameter, somewhat irregularly formed, with slightly prominent unequal angles, terminating in the crown, which is rather contracted. *Eye* small, closed by a short calyx, a little depressed, in a narrow angular basin. *Stalk* short, slender, rather deeply inserted in a funnel-shaped cavity. *Skin* a very clear yellowish green, mottled with dull red; but on the sunny side of a bright red, mottled and streaked with yellow, intermixed with russet round the base. *Flesh* firm, yellowish white, crisp, and tender. *Juice* abundant, and pleasantly acid.

An autumnal dessert apple, from Michaelmas to Christmas.

This is a very handsome apple; and, although not distinguished by any peculiar richness of flavour, it certainly must be reckoned a very excellent fruit.

48. CRAY PIPPIN. *Hort. Trans.* Vol. v. p. 401.

*Fruit* rather below the middle size, conical, rather angular. *Eye* small and close, in an even and well formed hollow. *Stalk* short, deeply inserted. *Skin* a delicate straw colour, with a very slight blush of red on the sunny side. *Flesh* yellow, crisp. *Juice* not abundant, but sweet and highly flavoured.

A very excellent dessert apple, in perfection in October and November. Raised by Richard Waring, Esq. in his garden at Saint Mary's Cray, Kent, and exhibited at the Horticultural Society, October 15. 1822.

49. DOWELL'S PIPPIN. *Hort. Trans.* Vol. v. p. 268.

*Fruit*, in size and form, somewhat resembling the Ribston Pippin; but more pointed at the crown, and the eye sunk in a more confined and a deeper cavity. *Stalk* short, deeply inserted. *Skin* green, nearly covered with a clear thin russet, slightly tinged with brownish



red on the sunny side. *Flesh* rather finer than that of the Ribston Pippin, but in colour and flavour closely resembling it.

An excellent dessert apple from October to Christmas.

Raised from a seed of the Ribston Pippin, in the garden of Stephen Dowell, Esq. at Braygrove, in Berkshire, and exhibited at the Horticultural Society, October 15. 1821.

50. DOWNTON PIPPIN. *Pom. Hereford.* t. 9. *Pom. Mag.* t. 113.

Elton Pippin. *Of Forsyth*, p. 135., according to the *Pom. Mag.*

Elton Golden Pippin,	} of different Collections,
Knight's Pippin,	
Knight's Golden Pippin,	

according to the *Pom. Mag.*

*Fruit* rather larger than a Golden Pippin, cylindrical, flat at the ends. *Eye* large, open, level with the top. *Stalk* short, not deeply inserted. *Skin* nearly smooth, yellow, sprinkled with numerous indistinct specks. *Flesh* yellowish, crisp, with a brisk, rich, sub-acid juice.

Ripe in October and November, and will keep till Christmas. Raised by Mr. Knight from the seed of the Orange Pippin, and the pollen of the Golden Pippin.

The Downton Pippin is a most abundant bearer, extremely well adapted for the market, and an excellent apple for cider.

51. DUKE OF BEAUFORT'S PIPPIN. *Hort. Soc. Cat.* No. 284.

*Fruit* pretty large, of an angular shape, having five very prominent ribs, with small intermediate ones extending from the base to the crown. *Eye* very deeply sunk. *Stalk* but little protruded beyond the base, which is as deep as the eye. *Skin* dark green, with numerous small dark specks intermixed; on the sunny

side softly streaked with a clear pale red, which extends only between the two widest ribs. *Flesh* pale greenish white, crisp, and tender. *Juice* abundant, subacid, but pleasant.

A very good culinary apple from Michaelmas to Christmas.

52. DUTCH CODLIN. *Hort. Soc. Cat.* No. 175.

French Codlin. *Forsyth*, Ed. 3. No. 50.

Glory of the West. *Of some Nurseries*.

*Fruit* very large, of an oblong figure, with five ribs extending from the base to the crown; the three upper ones being the broadest, and the two lower ones the shortest and most acute, in the manner of the Catshead. *Eye* small and deep. *Stalk* short and thick. *Skin* yellow, but, when fully ripe, of an orange colour on the sunny side. *Flesh* white, rather dry. *Juice* a little sugary, or subacid.

A culinary apple from Michaelmas to Christmas.

This apple is known in Gloucestershire, Somersetshire, and some other western counties, by the name of Glory of the West. The tree is not a large grower, although the wood is remarkably strong.

53. ENGLISH CODLIN. *Langley. Pom. Lond.* t. 74. f. 3.

Codling. *Ray* (1688), No. 19.

The English Codlin is too well known in every part of England to require any description of it here. It is noticed only with the view of directing the attention of the orchardist to it as an old and valuable apple. The customary method, for at least one hundred and fifty years, has been to raise the trees from suckers, and truncheons, as they are called; and in every old garden where they are found they are diminutive, ill-formed, unproductive, and full of disease, incrustated, as it were, root and branch with the greatest of all pests, the *aphis*

*lanigera*, in consequence of which its fruit exhibits scarcely any thing of its original character.

Healthy, robust, and substantial trees are only to be obtained by grafting on stocks of the real sour Hedge-Crab; they then grow freely, erect, and form very handsome heads, yielding fruit as superior to those of our old orchards, as the old, and at present deteriorated, Codlin is to the Crab itself.

54. GREY LEADINGTON. *Hort. Soc. Cat.* No. 545.

*Fruit* very large, oblong, broader at the base than at the crown, with five obtuse angles, extending the length of the fruit, in the manner of the French Codlin. *Eye* pretty large, an inch deep. *Stalk* half an inch long, strong, not projecting beyond the base. *Skin* yellow, with a deep blush or pale red on the sunny side. *Flesh* tender. *Juice* sugary, with a little acid and a slight perfume. An excellent culinary apple from Michaelmas to Christmas.

This is very different from either the Catshead or the French Codlin: the branches are long and strong, and it makes a large wide-spreading tree.

55. JUBILEE PIPPIN. *Hort. Trans.* Vol. v. p. 400.

*Fruit* above the middle size, two inches and three quarters deep, and the same in diameter, rather conical, with irregular ribs extending from the base to the crown, where it is narrow, and unequally angular. *Eye* small, with a short connivent calyx, deeply sunk in a narrow compressed hollow. *Stalk* short, in an uneven funnel-shaped cavity, not protruding beyond the base. *Skin* very pale straw or cream colour, almost transparent, sprinkled with several small grey, and, on the sunny side, brownish specks. *Flesh* white, crisp, with a wide open core. *Juice* plentiful, sugary, and of a high musky flavour.

A dessert and culinary fruit from Michaelmas to Christmas. Raised by Michael Bland, Esq., in his



garden at Norwich. The seed was sown on the day of the jubilee, 1809; produced fruit in 1818; and first exhibited at the Horticultural Society, October 1. 1822. The tree is now (1830) in a very healthy and flourishing state.

56. KESWICK CODLIN. *Hort. Soc. Cat.* No. 180.

*Fruit* pretty large, somewhat irregularly formed, having a few obtuse ribs extending from the base to the crown, which is obliquely pentangular. *Eye* rather large and deep. *Stalk* short, deeply inserted, not protruding beyond the level of the base. *Skin* pale yellow, a little tinged with blush on the sunny side. *Flesh* pale yellow. *Juice* plentiful, subacid. A culinary apple from September to November.

This very valuable apple is said to have originated in the neighbourhood of Keswick, in Cumberland. Its young fruit may be gathered for tarts in the month of June, when scarcely any other young apple is fit for use. When the young trees are vigorous, the last year's branches are loaded with fruit, while the spurs on the older ones are crowded to excess. This and the Hawthornden might, with great propriety, be recommended for the poor cottager's garden; and whoever, as a landlord, plants them for such a purpose, may be truly deemed the cottager's friend.

57. KING OF THE PIPPINS. *Hort. Soc. Cat.* No. 519. *Pom. Mag.* t. 117.

Hampshire Yellow. *Hort. Soc. Cat.* No. 431., according to the *Pom. Mag.*

*Fruit* above the middle size, inclining to oblong, broadest next the base; the outline tolerably free from angles, about two inches and a half deep, and three inches in diameter. *Eye* large, deep, in an even, very little plaited, hollow. *Stalk* an inch long, slender, about half inserted in a funnel-shaped cavity. *Skin* smooth, pale orange yellow, generally tinged with red

next the sun, and faintly streaked with the same colour. *Flesh* yellowish white, firm, breaking, very sweet, juicy, and highly flavoured.

A very beautiful dessert fruit in November and December. This very excellent apple was brought into notice by Mr. Kirke, of Brompton. It is hardy, and a very plentiful bearer.

58. LONGVILLE'S KERNEL. *Hort. Soc. Cat.* No. 567. *Pom. Mag.* t. 63.

Sam's Crab. *Hort. Soc. Cat.* No. 1021., according to the *Pom. Mag.*

*Fruit* middle-sized, oval, approaching to conical, rather angular. *Eye* rather small, with a short erect calyx, somewhat deeply sunk, and surrounded by a few even plaits. *Stalk* short, deeply inserted. *Skin* greenish yellow, streaked and spotted with bright red. *Flesh* firm, yellow. *Juice* perfumed, rich, sweet, pleasantly subacid. A dessert apple from the middle of August to the middle of September.

It is said that this apple has originated in Herefordshire, where it is at present but little known: it is very handsome, and of considerable merit.

59. MANKS CODLIN. *Hort. Soc. Cat.* No. 183.

Irish Pitcher. *Ibid.*

Frith Pitcher. *Of some collections.*

*Fruit* middle-sized, a little more long than broad, without angles, but at the crown higher on one side than on the other. *Eye* shallow, surrounded by a few plaits. *Stalk* rather fleshy. *Skin* a clear, pale, waxen yellow; on the sunny side, shaded with deep orange, sprinkled with numerous dark specks. *Flesh* yellowish white, very firm. *Juice* brisk, subacid, with a slight aromatic flavour. An excellent culinary apple from September to November.

60. NELSON'S CODLIN. *Nursery Catalogues.*

*Fruit* about the size of the English Codlin, three

inches in diameter, and two inches and three quarters deep, broad at the base, slightly angular on the sides, and tapering to the crown which is narrow. *Eye* very small, with a slender closed calyx, inserted in a narrow, plaited basin. *Stalk* short, slender, not protruding beyond the base. *Skin* pale lemon colour on the shaded side, with a few green specks imbedded beneath the surface; on the sunny side, of a bright gold colour. *Flesh* yellowish white, very tender. *Juice* a little saccharine, with a slight acid and a little perfume.

A culinary apple in October and November.

61. RYMER APPLE. *Hort. Trans.* Vol. iii. p. 329.

*Fruit* pretty large, of an irregular figure, with very broad ribs slightly formed at the base, but very prominent at the crown, about two and a half or three inches deep, and three and a quarter or three inches and a half in diameter. *Eye* open, seated rather deeply in an oblique, uneven, obtusely angled basin. *Stalk* half an inch long, in a somewhat shallow cavity, not protruding beyond the base. *Skin* pale yellow, nearly covered with a thin deep salmon colour, and tinged with dull scarlet on the sunny side. *Flesh* pale yellow, tender. *Juice* subacid, with a brisk flavour, which becomes very rich when baked.

A culinary apple in November and December.

This apple was raised by a gentleman of the name of Rymer, at Thirsk, in Yorkshire.

62. SCARLET PEARMAIN. *Hort. Soc. Cat.* No. 767. *Pom. Mag.* t. 62.

Bell's Scarlet. *Hort. Soc. Cat.* No. 767.

*Fruit* middle-sized, conical, of the true Pearmain form. *Eye* middle-sized, deeply sunk, surrounded by small plaits, and crowned by the green persistent calyx. *Stalk* about an inch long, slender, deeply inserted. *Skin* a rich glowing crimson on the sunny side; deep red,



with a little yellow intermixed, upon the other. *Flesh* whitish, crisp. *Juice* rich, sugary, and pleasant.

A very handsome dessert apple from September till December.

63. SOPS OF WINE. *Hort. Soc. Cat.* No. 1164.

Sops in Wine. *Ray.* (1688). No. 21.

Rode Wyn Appel. *Knoop. Pom.* p. 45 t. 8.

*Fruit* middle-sized, somewhat globular, but narrow at the crown, with a few slight angles on its sides. *Eye* small, closed by the calyx, and but little depressed. *Stalk* an inch long, slender. *Skin* pale yellow, marked and streaked with scarlet, deep red, and blood colour; on the sunny side, especially near the crown, it is wholly deep red. *Flesh* soft, white, tintured more or less with pale red to the core. *Cells* large, open, five-angled. *Juice* sweet, but not rich.

A culinary apple in October and November.

64. SUMMER PEARMAIN. *Hort. Soc. Cat.* No. 771. *Pom. Mag.* t. 116.

Summer Pearmain. *Miller Ed.* 8. No. 3.

Parmain d'E'té. *Knoop*, p. 17. t. 2.

Royal Pearmain. *Mawe, Abercrombie, Forsyth, and of the London Nurserymen.*

*Fruit* middle-sized, oblong, tapering gradually from the base to the crown. *Eye* small, with a slender and nearly closed calyx, in a broad shallow depression, sometimes almost level, very slightly plaited. *Stalk* short, obliquely inserted, somewhat like a lemon, into a fleshy continuation of the fruit. *Skin* bright gold colour, sprinkled all over with numerous minute brown specks; on the sunny side marbled and streaked with bright orange and scarlet. *Flesh* pale yellow, crisp, firm. *Juice* not plentiful, but rich, and of a high aromatic flavour.

A most excellent and beautiful dessert apple from October till Christmas. In some seasons, however, it is

in perfection in September. The branches of this tree are slender, and produce numerous fruit spurs, which render it particularly well adapted for espalier training ; for which purpose it should be grafted on the Doucin stock.

65. TRANSPARENT CODLIN. *G. Lind. Cat.* 1815.

*Fruit* about the same size as the English codlin, but wider at the base, which is generally about two inches and three quarters in diameter, and narrower at the crown, where it is drawn almost to a blunt point ; its depth is about two inches and a quarter. *Eye* small, with a short closed calyx, sunk rather deep in an angular, oblique basin. *Stalk* short and slender, deeply sunk in a wide and deep cavity. *Skin* smooth, bright lemon, tinged with deep salmon or pale crimson on the sunny side. *Flesh* very tender ; in some seasons semi-transparent. *Juice* sugary and well flavoured. A culinary fruit from the end of September till November.

This very handsome and useful apple was brought into notice about twenty-five years ago by the late Timothy Thompson, Esq. of Norwich. It makes a very handsome spreading tree, and is a most excellent bearer.

66. WILLIAMS'S PIPPIN. *Hort. Trans.* Vol.i. p.69.

*Fruit* below the middle size, of a somewhat conical figure, from two to two inches and a half deep, and nearly the same in diameter. *Eye* hollow, with a leafy persistent calyx. *Stalk* short, deeply inserted. *Skin* pale yellow, a little mottled with pale red on the sunny side. *Flesh* pale yellow, soft, with a very good and pleasant flavoured juice. Excellent to eat ripe from the tree, baking and roasting well till Christmas.

SECT. V. — *Winter. Round, or nearly so.*

67. BEACHAMWELL SEEDLING. *Hort. Soc. Cat.* No. 42. *Pom. Mag.* t. 82.

Motteux's Seedling. *Hort. Soc. Cat.* No. 42.

*Fruit* rather below the middle size, the shape of a small Golden Reinette. *Eye* small, open, slightly sunk. *Stalk* half an inch long, moderately thick. *Skin* pale yellow, slightly tinged with red on the sunny side, and sprinkled with irregular brown spots. *Flesh* yellow, tender, juicy, and pleasant. An excellent dessert apple from November till April. Raised some years ago by John Motteux, Esq. of Beachamwell, in Norfolk, where the original tree now stands; it is a hardy sort and a very good bearer.

68. BELLEDGE. *Hort. Soc. Cat.* No. 65.

*Fruit* rather below the middle size, round, free from angles, and a little narrowed towards the crown. About two inches and a quarter deep, and two inches and a half in diameter. *Eye* rather small, nearly closed by short, acute segments of the calyx, in a round rather well shaped basin, surrounded by very slight obtuse plaits. *Stalk* half an inch long, slender, sunk level with the base in a funnel-shaped cavity. *Skin* pale grass-green, slightly tinged with pale brown where exposed to the sun, the whole interspersed with numerous imbedded grey dots. *Flesh* tender, crisp, greenish white. *Juice* plentiful, sugary, with a slight pleasant acid, and a slight aromatic flavour.

A neat dessert and culinary apple, from October till Christmas.

Described from a fruit grown in the Horticultural Society's Garden, at Chiswick, in 1830.

69. BELLE GRIDELINE. *G. Lind. Plan of an Orchard*, 1796.

Belle Grisdeline. *Forsyth*, Ed. 3. No. 5.

*Fruit* middle sized, of a very regular, and perfectly round figure. *Eye* sunk in a somewhat deep regularly formed basin. *Stalk* half an inch long, slender. *Skin* yellow, marbled and shaded on the sunny side with a lively red, intermixed with a thin grey russet. *Flesh* white, firm, and crisp. *Juice* brisk and well flavoured.



A beautiful dessert apple, from November till March.

This makes a very handsome middle sized tree, and is a most abundant bearer. It originated in a small garden near Surry-street Gates, Norwich, about sixty years ago; and was first propagated by myself in 1793, when I gave it the above name. The original tree, owing to improper treatment, died about seven years afterwards.

69.\* BELVOIR PIPPIN. *Hort. Soc. Garden.*

*Fruit* small, about the size, and very much the figure, of the Old Golden Pippin: about one inch and a half deep, and the same in diameter. *Eye* small, closed; the long and almost linear segments of the calyx, in a very shallow depression, surrounded by about fifteen very narrow plaits, three to each segment. *Stalk* three quarters of an inch long, slender, slightly sunk in an open, shallow, funnel-shaped cavity. *Skin* pale yellow; on the sunny side spotted and tinged with brownish crimson, and having a portion of thin russet round the stalk. *Flesh* pale yellow, firm, crisp, very tender and delicate. *Juice* saccharine, mixed with a slight brisk acid, rich, and very highly flavoured.

A dessert apple, in perfection in November and December.

This beautiful and very excellent little apple was sent me October 12, 1830, by John Motteux, Esq. of Beachamwell, in Norfolk. It appears to have originated from the Old Golden Pippin, in the garden of Sir John Thoroton, and to have improved even upon that favourite variety. It ought to be grafted upon the *Doucain* stock, and trained in the garden either as an open dwarf, or as an espalier.

\* No. 69. is inserted twice in consequence of the Belvoir Pippin having been sent me after the numerical arrangement had been completed.

70. BIGGS'S NONESUCH. *Hort. Trans.* Vol. i. p. 70.

*Fruit* middle sized, in shape and general appearance somewhat like the Nonesuch, but broader at the base; moderately depressed about the foot-stalk, and very hollow at the crown, where the segments of the calyx remain long, and rolled back. *Stalk* one quarter of an inch within the base. *Skin* gold colour, on the side next the sun dashed with long, broad, scarlet stripes. *Flesh* soft, pale yellow. *Juice* very good, and excellent to eat as soon as gathered off the tree.

A culinary apple also, from October to December.

71. BIRMINGHAM PIPPIN. *Nursery Catalogues.*

Brummage Pippin, }  
Grummage Pippin, } *of some Nurseries.*

*Fruit* small, about six inches in circumference, nearly globular, a little flattened at the crown, and having somewhat the appearance of a Golden Pippin. *Eye* small. *Stalk* very short, inserted in a very shallow cavity. *Skin* pale green when fresh gathered, becoming pale yellow, spotted and marbled with a thin russet. *Flesh* very hard and firm, pale green. *Juice* sub-acid, of a pleasant flavour.

A very neat dessert apple, from December to June.

This apple is supposed to be of Warwickshire origin, and is to be found in different parts of England under various names. It makes but a small tree. The branches are short and very stout, and its fruit is of a greater specific variety than any other apple with which I am acquainted.

72. BLENHEIM PIPPIN. *Hort. Soc. Cat.* No. 81.  
*Pom. Mag.* t. 28.

Blenheim Orange. *Hort. Soc. Cat.* No. 81.

Woodstock Pippin. *Ib.*

*Fruit* large, of a roundish figure, rather broadest at the base, two and a half to three inches deep, and three to four inches across the widest part. *Eye* very hollow

and open, but slightly angular. *Skin* yellowish, stained on the sunny side with dull red, intermixed with streaks of deeper colour. *Flesh* yellow, breaking, sweet, juicy, extremely pleasant, and high flavoured.

A dessert apple from November till March. This is one of the largest of our table apples. It was raised in a garden belonging to a baker at Old Woodstock, near Oxford, a short distance from Blenheim.

73. BORSDORFF. *Knoop. Pom.* p. 56. t. 10.

Borsdörffer. *Ib.*

Reinette bâtarde. *Ib.*

Postophe d'Hiver. *Bon. Jard.* 1827. p. 323.

Postdoff. *Ib.*

Bursdoff, or Queen's Apple. *Forsyth*, Ed. 3. No. 15.

*Fruit* below the middle size, of a roundish figure, rather narrower at the crown than the base. *Eye* small, a little sunk. *Stalk* half an inch long, slender. *Skin* pale yellow, marked with various ramifications of a grey russetted network, interspersed with a few dark-coloured specks; when fully exposed to the sun it is of a beautiful brilliant red, extending nearly round its base. *Flesh* yellowish white, firm, crisp. *Juice* sugary, with a singularly musky perfume.

A dessert apple from November till February. This is a German apple of very excellent quality. The fruit from which this account was written, was brought from Leipsic in January, 1798. It was a great favorite with Queen Charlotte, who had it imported for her annually, and appears to have been introduced into this country soon after her arrival in 1761.

74. BRICKLEY SEEDLING. *Pom. Mag.* t. 124.

*Fruit* about the size of the Scarlet Nonpareil; roundish, becoming a little narrower towards the crown. *Eye* small, open, placed in an evenly-formed, not very deep depression. *Stalk* short, inserted in a rather large, even cavity. *Skin* red next the sun, and a deep yellow



on the shaded size, towards which the red breaks off in slight streaks. *Flesh* firm, yellowish, sugary, rich and of excellent quality.

A very handsome dessert apple from December till May. The tree is very hardy, and a profuse bearer, either as a standard or dwarf, highly deserving of cultivation.

75. BRINGWOOD PIPPIN. *Hort. Soc. Cat.* 107.

*Fruit* small sized, somewhat globular, about six inches and a half in circumference, every way, with a narrow flat crown. *Eye* very small and open, divested of its calyx. *Stalk* half an inch long, somewhat protruded beyond the base. *Skin* bright gold-colour, full of pearly specks; on the sunny side a few russetty stripes and specks near the edge. *Flesh* very firm, crisp, somewhat dry. *Juice* saccharine, of a highly perfumed, aromatic flavour.

A very neat and most excellent dessert apple from October till March. Raised by Mr. Knight, of Downton Castle, from a seed of the Golden Harvey which had been impregnated by the pollen of the Old Golden Pippin.

76. CANADIAN REINETTE. *Pom. Mag.* t. 77.

Reinette de Canada. *Hort. Soc. Cat.* No. 868. *Bon. Jard.* 1827. p. 325.

Grosse Reinette d'Angleterre. *Duham.* No. 21. t. 12. f. 5.

Reinette de Canada blanche. *Hort. Soc. Cat.* No. 868.

Reinette Grosse de Canada. *Ib.*

Reinette de Canada à Côtes. *Hort. Soc. Cat.* No. 869.

Reinette de Caen. *Hort. Soc. Cat.* No. 867, according to the *Pom. Mag.*

Portugal apple. *Ib.* No. 803.

Janurea. *Ib.* No. 489.

Mela Janurea, of the *Ionian Islands*.

*Fruit* large, broad and flat; about three inches and a half in diameter, and three inches deep. *Eye* rather

open, with a short calyx, in a tolerable cavity surrounded with prominent ribs, which pass half way down the sides to the base. *Stalk* short, in a wide spreading cavity. *Skin* rich, greenish yellow, tinged slightly with brown on the sunny side. *Flesh* yellowish white, firm, juicy, with a high, brisk, sub-acid flavour. An excellent dessert fruit in December, and keeps well till March.

Mr. Hooker observes, in the Horticultural Transactions, Vol. ii. p. 299. that the Canadian Reinette is frequently sold in the shops in London for the Newtown Pippin. It varies very much in figure, in consequence of which several varieties have been formed out of one. The fruit from late blossoms, is much less angular than those from early ones, in which the ribs are very distinctly marked ; hence the Reinette de Canada à Côtes.

77. CAROLINE APPLE. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

*Fruit* above the middle size, globular. *Eye* small, in a rather confined hollow, round which are prominent plaits. *Stalk* very short, surrounded by a little russet. *Skin* fine rich yellow, broadly streaked with red. *Flesh* firm, with a brisk juice and high flavour.

A most excellent culinary apple from November till February. Its name originated from Caroline, the lady of the late Lord Suffield, of Blickling and Gunton Hall, in Norfolk.

77.\* CONTIN REINETTE. *Hort. Trans.* Vol. vii. p. 339.

This is a small handsome fruit, of a deep dull yellow, richly painted with red on the exposed side, and a little marked with russet about the stalk. The flesh is firm, rather yellow, not particularly juicy, yet highly flavoured, with a little agreeable acid.

In season, in Ross-shire, from the end of November till the end of January. Raised by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an

account of which is given by him, along with the *Kinnellan Apple* and *Tarvey Codlin*, in a paper, dated March 12. 1827.

78. CORNISH AROMATIC. *Hort. Trans.* Vol. ii. p. 74. *Hort. Soc. Cat.* No. 203. *Pom. Mag.* t. 58.

*Fruit* large, roundish, somewhat angular towards the eye, which is sunken and small, with a very short calyx. *Stalk* short, in a deep contracted cavity. *Skin* on the shaded side, covered with a soft brownish russet, sprinkled with pale brown dots on the sunny side, of a rich, deep bright red, slightly intermixed with russet, and sprinkled with a few lemon-coloured dots. *Flesh* yellowish, firm, juicy, with an exceedingly rich, high, aromatic flavour. A dessert apple from November till February.

This most excellent variety appears to have been first brought into notice by Sir Christopher Hawkins, in the communication to the Horticultural Society cited above, who says it has been known in Cornwall for years. It is highly deserving of cultivation, and cannot be too generally known.

79. COURT OF WICK PIPPIN. *Hort. Soc. Cat.* No. 219. *Pom. Mag.* t. 32.

Court de Wick. *Hooker. Pom. Lond.* t. 32.

Fry's Pippin,  
Golden Drop,  
Knightwick Pippin,  
Phillips's Reinette,  
Wood's Huntingdon,  
Wood's Transparent Pippin,

} *Of various Nurseries,  
according to the Pom.  
Mag.*

*Fruit* below the middle size, about twice as large as a Golden Pippin, ovate, flat at either end, with no traces of angles or plaits at the eye. *Eye* large, open, with a reflexed calyx, in a shallow depression. *Stalk* short, slender. *Skin* greenish yellow in the shade, bright orange, with small russetty brown spots where exposed, sometimes slightly tinged with red next the sun. *Flesh*



pale yellow, mixed with green, when first gathered ; becoming deep yellow, crisp, tender, juicy, and highly flavoured when fully ripe. A dessert apple from October till April.

This most excellent and beautiful little apple originated from a seed of the Golden Pippin at *Court de Wick*, as it was formerly written, in Somersetshire. Throughout this, and indeed throughout almost all the western counties, it is held in the highest estimation as a table fruit. The trees grow to a good size, are very hardy, standing in some places the most severe blasts from the Welsh mountains, and there bearing in the greatest abundance, becoming the most perfectly ripened of their orchard fruits. It cannot have too extensive a cultivation.

80. COURTPENDU. *Pom. Mag.* t. 66.

Capendu. *Duham.* Vol. i. p. 315. t. 13.

Courtpendu. *Noisette Manuel*, p. 548.

Courtpendu Plat. *Hort. Soc. Cat.* No. 211.

Garnon's Apple. *Nursery Catalogues.*

*Fruit* middle sized, round, depressed, without any trace of angles. *Eye* large, open, in a wide shallow basin. *Stalk* short, very deeply inserted, rarely projecting beyond the base of the fruit. *Skin* deep red next the sun, greenish yellow on the shaded side. *Flesh* yellow, crisp, with a rich, lively, agreeable flavour. A dessert apple from November till March.

This is one of the handsomest and best of our table apples. It is of French origin, but how long it has been in this country is uncertain. There are a few trees of it growing at Garnons, the seat of Sir J. G. Cotterell, Bart., near Hereford, which were planted ten or fifteen years ago ; they are very hardy, handsome, and upright in their growth, and very excellent bearers. Its fruit possesses so many good qualities, that it ought to be introduced into every good collection in England.

81. DUMELOW'S SEEDLING. *Hort. Trans.* Vol. iv. p. 529.

Dumelow's Crab. *Ib.*

Wellington Apple. *Ib.*

*Fruit* above the middle size, round, flattened at both ends. *Eye* large and open, rather deeply sunk. *Stalk* very short. *Skin* clear yellow, with a blush of light red where exposed to the sun; the whole surface sprinkled with small brown spots. *Flesh* yellow, crisp, with a brisk acid juice. An excellent culinary apple from November to April.

Raised some years ago by a Mr. Dumelow, a nurseryman near Derby. It is well known in the counties of Derby, Lancaster, and Nottingham, by the name of Dumelow's Crab. Its fruit was first exhibited at the Horticultural Society, in 1820.

82. DUTCH MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. iv. p. 70. *Pom. Mag.* t. 84.

Christ's Golden Reinette. *Taschenb.* p. 405.

Reinette Dorée. *Mayer. Pom. Franc.* t. xxx.

Pomme de Laak. *Stoffels, and Thowin*, according to the *Pom. Mag.*

Paternoster Apple. *Audibert.*

*Fruit* above the middle size\*, very regularly formed, rather narrower at the crown than at the base. *Eye* generally close, deeply sunk. *Stalk* an inch long, slender, deeply inserted. *Skin* dull yellow, sprinkled with numerous, small, russetty, green, and white spots; on the sunny side of a rich, deep, dull red, streaked and mottled. *Flesh* very firm, crisp. *Juice* plentiful, with a delicious aromatic, sub-acid flavour. A dessert apple from November till May or June.

\* I have now by me, October 1830, a fruit of this apple, grown in the Horticultural Garden at Chiswick, which measures three inches and a quarter deep, and four inches in diameter.

This very valuable apple was brought from Holland into the neighbourhood of Norwich by the late Thomas Harvey, Esq., and planted in his garden at Catton about fifty years ago, where two or three of the trees are now growing, and in the possession of Thomas Cobbold, Esq. They are very hardy, and bear abundant crops.

The Copmanthorpe Crab, mentioned in the *Hort. Trans.* Vol. iii. p. 315, has been said to be the same as this. A closer examination of the two may possibly set this opinion aside; as it appears improbable that an apple raised within a few miles of York, should have been so extensively, so well, and so long known on the continent.

83. EASTER PIPPIN. *G. Lind. Cat.* 1815.

French Crab. *Forsyth*, Ed. 3. No. 49. *Hort. Soc. Cat.* 348.

Claremont Pippin, Ironstone Pippin, Young's Long Keeping,	}	<i>of some Gardens.</i>
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*Fruit* middle-sized, somewhat globular, about two inches and a quarter deep, and two inches and a half in diameter, perfectly free from angles on its sides. *Eye* small, almost closed, flat, surrounded by a few very small, angular, crumpled plaits. *Stalk* half an inch long, slender, deeply inserted, not protruding beyond the base. *Skin* rather thick, deep clear green, with numerous white dots interspersed; on the sunny side, shaded with a pale livid brown; but the whole becomes yellow with keeping. *Flesh* very hard, pale green, or yellowish white. *Juice* not plentiful, sub-acid, with a slight aromatic flavour. An excellent culinary apple, from November till the November following.

This appears to have been an imported variety; it has been known in this country at least forty years, and is sold in many nurseries by the name of *French Crab*.



What this appellation has to do with it, or why it was given, I am at a loss to imagine ; since it has no more the appearance of a crab, in any one respect, than any other apple in our collections. Such a misnomer ought to be abolished as most absurd. The name of *Easter Pippin* was suggested to me more than twenty years ago by the late Dr. Rigby of Norwich, whose high professional acquirements and classical taste, ranked him among the first men of his time.

It is a most valuable fruit, of great specific gravity, a most hardy tree, an abundant bearer, and keeps longer than any other apple I have ever met with. I had some perfectly sound, and very firm fruit of it, in March 1822, which were grown in 1820 : the colour then was that of a pale orange.

84. EMBROIDERED PIPPIN. *Hort. Soc. Cat.* No. 302.

Fenouillet Jaune. *Duhamel*, No. 12.

Drap d'Or. *Duhamel*, No. 12. *Knoop. Pom.* p. 59. t. 10.

Pomme de Caractère. *Ib.*

*Fruit* middle-sized, somewhat globular, about two inches and a half deep, and two inches and a quarter in diameter ; a little broader at the base than the crown ; and regularly formed without angles. *Eye* small, a little depressed. *Stalk* short, deeply inserted. *Skin* greenish white when first gathered, turning to a bright yellow, strongly marked with a sort of broken ramified net-work of deep grey russet, hence the last synonyme from Knoop. *Flesh* white, somewhat tough, and, with keeping, elastic. *Juice* not plentiful, but saccharine, and of an excellent and singularly perfumed flavour.

A dessert apple from December to April. This is a very excellent apple, of foreign origin, very hardy, and an abundant bearer ; it requires to be well ripened upon the tree, otherwise it is apt to be clung, tough, and leathery.

85. EYER'S GREENING. *G. Lindl. Plan of an Orchard*, 1796.

*Fruit* middle-sized, of a somewhat round flattish figure. *Eye* large and hollow. *Skin* pale green, tinged with brown on the sunny side, and thinly spotted with grey russetty specks. *Flesh* pale green, firm, with a sweetish sub-acid juice. A dessert and culinary apple from November till March.

86. FAIL-ME-NEVER. *Nursery Catalogues*.

Never-fail. *Hort. Soc. Cat.* No. 629.

*Fruit* above the middle size, somewhat flat, with five prominent narrow ribs surrounding the crown. *Eye* small, with the segments of the calyx closed, seated in a shallow, deeply plaited basin. *Stalk* half an inch long, not protruding beyond the base. *Skin* red, shaded with a deeper colour, and full of small russetty specks. *Flesh* white. *Juice* sugary and of a pretty good flavour.

A culinary apple from November till March. This is said to be a Scottish apple. It is a small growing tree, very hardy, and an abundant bearer.

87. FEARN'S PIPPIN. *Hooker, Pom. Lond.* t. 43. *Pom. Mag.* t. 67.

*Fruit* middle-sized, round, and flattened. *Eye* large, shallow, with scarcely any appearance of plaiting. *Stalk* short, deeply inserted. *Skin* deep red on the exposed side, with numerous whitish dots; on the shaded side greenish yellow, partially tinged with brownish red. *Flesh* whitish, firm, very juicy, rich and pleasant.

A dessert apple from November till March. This very handsome and excellent apple has been known in the London nurseries but a few years. It makes a handsome tree, is very hardy, and an abundant bearer. It highly deserves an extended cultivation. *Hort. Trans.* Vol. i. p. 67. and Vol. ii. p. 103.

88. FENOUILLET ROUGE. *Duhamel*, No. 11. t. 6. *Bardin. Ib.*

Courtpendu de la Quintinye. *Ib.*

*Fruit* middle-sized, of a regular round, flattish figure, about two inches deep, and two inches and a half in diameter. *Eye* shallow. *Stalk* very short, scarcely a quarter of an inch long, and sunk in a small cavity. *Skin* somewhat grey, deeply coloured with red on the sunny side. *Flesh* firm, with a rich, highly-flavoured, sugary juice.

A very handsome dessert apple from December to January.

89. FULWOOD. *Hort. Soc. Cat.* No. 351.

*Fruit* large, of an uneven figure, with broad irregular ribs on its sides, three inches and a half in diameter, and two inches and a half deep. *Eye* rather large, closed, not deep, surrounded by four or five broad obtuse plaits. *Stalk* short, slender, deeply inserted in a narrow, uneven cavity. *Skin* grass-green, freckled with red specks; on the sunny side stained with deep salmon-colour, and dashed with broken stripes of dull, dark, muddy red. *Flesh* pale green, or greenish white, very firm and crisp. *Juice* plentiful, slightly saccharine, with a very brisk acid, and slight pleasant perfume.

A culinary apple, from November till March or April.

This very much resembles the Striped Beaufin in shape and colour, but is materially different. It is not quite so large, a little more flat, has a closed eye, a much firmer flesh, a more abundant juice, and a much higher flavour. It is supposed to have originated at Fulwood, near Sheffield; or Fulwood, near Preston, in Lancashire.

90. GOGAR PIPPIN. *Hort. Soc. Cat.* No. 370.

*Fruit* rather small, round, and somewhat flat, about two inches and a quarter broad, and one inch and three quarters deep. *Eye* small, with a short closed calyx, placed in a round shallow basin. *Stalk*



short, slender, inserted in a funnel-shaped cavity, not protruding beyond the base. *Skin* rather thick and tough, of a pale green, changing to a bright yellow; on the sunny side of a beautiful bright and lively red. *Flesh* yellowish white, pretty firm. *Juice* sub-acid, combined with a little sugar, but without any particular perfume.

A culinary apple, from November till May.

A very handsome Scotch apple, from Gogar, near Edinburgh. Specimens of this were given me by Mrs. Mackie, from her nursery, near Norwich.

91. GOLDEN HARVEY. *Pom. Heref.* t. 22. *Pom. Mag.* t. 39.

Brandy Apple. *Forsyth*, Ed. 7. p. 95.

*Fruit* small, quite round, generally about five inches in circumference, and free from angles or irregularities of surface. *Eye* small, open; the segments of the calyx narrow, very short and diverging, placed in a flat, very shallow, slightly-crumpled basin. *Stalk* half an inch long, slender, not protruding beyond the base. *Skin* dull russet, with a bright yellow ground, often breaking through the russet in patches, and marbled on the sunny side with a lively shaded red. *Flesh* yellow, firm, breaking, very rich, juicy, spicy, and high flavoured.

A most excellent and beautiful dessert apple, ripening in December, and keeping till May or June.

The tree is not a large grower, but very hardy; a great and constant bearer, and no garden, capable of containing ten trees, ought to be without one of it.

92. GOLDEN NOBLE. *Hort. Trans.* Vol. iv. p. 524.

*Fruit* of a pretty large size, round, becoming a little pointed towards the crown. *Eye* small, not deeply sunk, surrounded by several small plaits. *Stalk* quite short, and thickened like that of the Kerry Pippin. *Skin* perfectly smooth, of a clear bright yellow, without any blush of red; but having a few small reddish spots,

and generally two or three small patches of russet. *Flesh* yellow, tender, with a pleasant sub-acid juice.

A culinary apple from November till March.

It bakes of a fine, clear amber colour, perfectly melting, with a rich acidity. An old tree of it is growing in the neighbourhood of Downham Market, in Norfolk, from which specimens of the fruit were exhibited at the Horticultural Society, in 1820.

93. GOLDEN REINETTE. *Pom. Mag.* t. 69. *Hort. Soc. Cat.* No. 26.

Aurore,	} of some foreign collections, according to the <i>Pom. Mag.</i>
Yellow German Reinette,	
English Pippin,	
Wyker Pippin,	

*Fruit* below the middle size, roundish, depressed. *Eye* large, open, seated in a broad shallow basin. *Stalk* an inch long, moderately thick. *Skin* usually smooth, with a few minute russetty spots; in the shade greenish yellow, changing to a golden yellow, with a dull red cheek slightly streaked with brighter red. *Flesh* yellow, crisp, with a rich sugary juice.

A beautiful and most excellent dessert apple, from October to February.

This has been many years in our gardens. It is better known and more common in the London markets than in any other part of England. It is highly deserving of cultivation.

94. GREEN NEWTOWN PIPPIN. *Hort. Soc. Cat.* No. 636.

*Fruit* middle-sized, about two inches or two and a quarter deep, and two inches and a half or two and three quarters in diameter, tapering a little from the base to the crown, where it is terminated by five obtuse but prominent angles. *Eye* small, closed by the segments of the calyx, moderately sunk in a narrow plaited basin. *Stalk* one inch long, slender, inserted in a

narrow deep cavity. *Skin* thick, dark green quite round the fruit, mottled with pale green at the base, where it has a dull dark olive colour surrounding the stalk. *Flesh* greenish white, firm, crisp. *Juice* saccharine, with a brisk acid, and a slight aromatic flavour.

A dessert apple from December till May or June. Lately sent to this country by David Hosack, M. D. of New York.

95. HOLLAND PIPPIN. *Miller*, No. 8.

*Fruit* above the middle size, of a somewhat square figure, being nearly as broad at the crown as the base, and a little angular on its sides, about two inches and a half deep, and three inches in diameter. *Eye* rather small, with a closed calyx, sunk in a narrow regularly plaited basin. *Stalk* short, rather deeply sunk in a wide funnel-shaped cavity. *Skin* greenish yellow, interspersed with a few green dots, and tinged with pale dingy brown on the sunny side. *Flesh* yellowish white, pretty firm, tender. *Juice* sub-acid, mixed with a good deal of sugar, and a slight perfume.

A culinary apple from November till January.

96. KIRKE'S LORD NELSON. *Hort. Soc. Cat.* No. 570.

*Fruit* above the middle size, about two inches and a half deep, and three inches in diameter, of a very regular shape, and nearly free from angles, not much unlike the Emperor Alexander Apple, particularly at the crown, where it is narrowed. *Eye* open, with a short recurved calyx, in a moderately deep basin, surrounded by a few puckered plaits. *Stalk* short, slender. *Skin* clear, pale yellow, deeply tinged with red towards the base; on the sunny side of a vivid red, streaked with a deeper colour, with a few small dark spots near the eye. *Flesh* yellowish white, firm. *Juice* plentiful, of a pleasant aromatic flavour.

A beautiful dessert and culinary apple from November to January.



This had its name given to it by Mr. Kirke, who received it from abroad some years ago, without any name being attached to it.

97. LONDON PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 67.

Five-crowned Pippin. *Forsyth*, Ed. 3. No. 99.

*Fruit* middle-sized, about two inches and three quarters in diameter, and two inches and a quarter deep, having five regularly formed, equidistant ribs, slightly marked at the base, progressively increasing to the crown, where they are acute and prominent. *Eye* rather small, with a closed calyx, somewhat shallow. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* clear, pale yellowish green, becoming pale lemon, of a dull red where exposed to the sun. *Flesh* firm, crisp, of a yellowish white. *Juice* plentiful, sub-acid, of a good flavour.

A culinary sort from October till January.

This is a real Norfolk apple; the most common and best known of any in the Norwich market. The tree is a small grower, and an excellent bearer.

98. LUCOMBE'S SEEDLING. *Hort. Soc. Cat.* No. 575. *Pom. Mag.* t. 109.

*Fruit* pretty large, roundish, slightly angular, contracted at the eye, which is small, and surrounded with small plaits. *Stalk* short, thick, in a moderately deep cavity. *Skin* pale, greenish yellow, spotted with innumerable black and green specks; on the sunny side very distinctly dashed with a vivid carmine over a ground spotted with the same colour, only more faint. *Flesh* whitish, firm, juicy, and agreeable, but not high flavoured.

A very handsome culinary fruit from October till February or March. Raised by Mr. Lucombe, of Exeter, to whom we are indebted also for the well known Lucombe's Oak.

99. MALCARLE. *Hort. Trans.* Vol. vii. p. 259. t. 7. Charles Apple. *Ib.*

Mela Carla. *Pomona Italiana*, Vol. i. p. 1. t. 1.

*Fruit* nearly round, inclining to ovate, with a very regular outline, about the size of a Golden Reinette. *Eye* small, destitute of angles, and rather deeply sunk, with a closed calyx. *Stalk* an inch long, slender, inserted in a small deep cavity. *Skin* of a delicate waxen texture, without spots, except a very faint mottling of green appearing through the skin near the eye; pale clear yellow on the shaded side, and brilliant crimson next the sun, the two colours scarcely melting into each other, but separating rather abruptly. *Flesh* white, tender, very delicate, sweet, with a delicate perfume, like that of roses, which is sensibly perceived before the fruit is cut open.

Ripe in September, and will keep till the spring. This description is taken from fruit sent from Turin to the Horticultural Society, and exhibited the 18th of December, 1827.

The Malcarle is a native of the territory of Finale, in Liguria. It is an important article of trade in the whole Genoese territory, and of exportation to Nice, Marseilles, Barcelona, and Cadiz. The climate of the Italian territory is so entirely different from that of England, that we cannot expect the delicate Malcarle should succeed here, unless trained against a south or south-east wall, and in a warm and kind soil. Its great beauty in the dessert renders it an interesting object of cultivation.

100. MARGIL. *Hooker, Pom. Lond.* t. 33. *Hort. Soc. Cat.* 589. *Pom. Mag.* t. 36.

*Fruit* small, ovate, about two inches or two and a half deep, and one inch and a half or two inches in diameter. *Eye* small, angular, as are also the sides. *Stalk* short. *Skin* light bright orange, streaked and mottled with rich red and brown, occasionally a little russety. *Flesh* yellow, firm, breaking. *Juice* sweet, with a high aromatic flavour.

A dessert fruit from November till March.

This very excellent apple has been many years known all over England, and has no doubt originated here, as it has not been recognised in any foreign publication. It is a hardy tree, and a very excellent bearer.

101. MINCHALL CRAB. *Forsyth*, Ed. 3. No. 114.

Minshull Crab. *Hort. Soc. Cat.* No. 609.

*Fruit* above the middle size, round, somewhat flattened, with a few obtuse angles on its sides, about two and a half inches deep, and three or three and a half inches in diameter. *Eye* rather large, open, with a very short calyx, placed in a flat shallow basin, surrounded by a few rather slight obtuse plaits. *Stalk* three quarters of an inch long, slender, inserted in a shallow cavity, one half of which protrudes beyond the base. *Flesh* almost white, firm. *Juice* smart, sub-acid.

A culinary apple from November till March.

This apple derives its name from a village in Cheshire, where it is a great favourite. It is common in all the principal markets of that and the adjoining counties, and is particularly abundant in that of Manchester.

102. MINIER'S DUMPLING. *Hort. Trans.* Vol. i. p. 70.

*Fruit* large, from three to three inches and a half in diameter, but not so deep; contracted at the crown, depressed, and swelled into a few imperfect angles on its sides. *Stalk* an inch long, rather thick. *Skin* deep green, striped with a still deeper on the shaded side, and of a dark red next the sun. *Flesh* firm. *Juice* plentiful, sub-acid, with a very pleasant flavour.

A very good culinary apple from November till May.

103. NEWTOWN PIPPIN. *Hort. Soc. Cat.* No. 635.

American Newtown Pippin. *Ib.*

*Fruit* middle-sized, rather flat, and somewhat irregular in its outline, having broad, obtuse, unequal ribs, which increase from the base, becoming more prominent at the crown; about two inches and a quarter deep, and three inches in diameter. *Eye* open, with a very short



slender calyx, which leaves the eye nearly naked, deeply sunk in a somewhat oblique cavity. *Stalk* half an inch long, slender, wholly sunk within the base, in a wide, funnel-shaped cavity. *Skin* of a dull green, changing to an olive yellow, becoming more yellow as it acquires maturity, having a thin russet covering the greatest part of the base. *Flesh* pale yellow, or yellowish white, firm. *Juice* saccharine, and possessing an exceedingly rich and highly aromatic flavour.

In eating from December till April.

The specimen from which this description is written was grown in the Horticultural Society's garden, at Chiswick, in 1830, and may be relied upon as the true Newtown Pippin, although several other apples are sold under this name; the Canadian Reinette particularly.

104. NEWTOWN SPITZEMBERG. *Pom. Mag.* t. 144.

Newtown Spitzemberg. *Coxe's View*, p. 126., according to the *Pom. Mag.*

Matchless. *Hort. Soc. Cat.* 597., according to the *Pom. Mag.*

*Fruit* middle sized, depressed, globular, not angular, bearing much resemblance in shape to a Nonesuch, about two inches and a quarter deep, and three inches and a quarter in diameter. *Eye* open, in a moderate-sized basin, very little plaited. *Stalk* short, rather thick, inserted in a tolerably deep cavity. *Skin* pale yellow, with a tinge of green where shaded, and of a reddish colour streaked with darker next the sun. Towards the crown, in particular, the skin is set with whitish spots. *Flesh* firm, yellowish, rich, and very good.

A dessert kind from November till the end of January.

This very beautiful apple is of American origin, and has been sold by Mr. Cobbett under the name of the Matchless Apple. It is well deserving of cultivation.

105. NORFOLK BEAUFIN. *Hort. Soc. Cat.* No. 45.

Norfolk Beefin. *Forsyth*, Ed. 3. No. 124.

*Fruit* pretty large, of a somewhat irregular flattish figure, and having a few broad obtuse angles extending from the base to the crown, generally about three inches in diameter, and two inches and a half or two inches and three quarters deep. *Eye* large, deep, surrounded by irregular plaits. *Stalk* half an inch long, fleshy, deeply inserted. *Skin* deep green, with livid red, nearly round the fruit, but deepest on the sunny side. *Flesh* very firm. *Juice* not plentiful, sub-acid.

A culinary apple from November till May or June.

The Beaufin, undoubtedly a Norfolk apple, is a fruit of great merit. Independently of its general use in the kitchen, it furnishes a luxury at the table as a sweetmeat throughout the winter. Many thousands of these apples are dried by the bakers in Norwich, annually, and sent in boxes as presents to all parts of the kingdom, where they are universally admired. The trees, being somewhat tender, require to be planted on a good soil and in a warm situation, otherwise they are apt to canker and become short lived.

106. REINETTE FRANCHE. *Duhamel*, No. 22.

Reinette Franche. *Knoop. Pom.* p. 53. t. 9.

*Fruit* pretty large, of a flattish figure, about three inches and a quarter in diameter at its base, and two inches and a half deep. *Eye* small, rather deep, surrounded by some broad plaits, the termination of rather obscure ribs, from the sides of the fruit. *Stalk* thick, short, deeply inserted. *Skin* smooth, pale yellow when ripe, marked with numerous russetty specks and patches, which ramify thinly over a good part of the surface. *Flesh* yellowish white, firm. *Juice* saccharine and highly flavoured.

A dessert apple from November to February.

107. ROBINSON'S PIPPIN. *Forsyth*, Ed. 7. No. 176. *Hooker. Pom. Lond.* t. 42.

*Fruit* about the size of a Golden Pippin, oval, flat-

tened at both extremities. *Eye* well formed, open, sunk in a broad but very shallow hollow. *Stalk* short, slender. *Skin* green, approaching to brownish yellow where fully exposed, with a large portion of russet brown, particularly round the eye. *Flesh* greenish, breaking, tender. *Juice* plentiful, partaking of the flavour of both a Golden Pippin and Nonpareil. The fruit is generally produced in clusters at the ends of the branches, often eight or ten together.

A very neat and excellent dessert apple from December till May.

This has long been cultivated in His Majesty's gardens at Kew, under its present name.

108. STRIPED BEAUFIN. *G. Lind. Plan of an Orchard*, 1796.

*Fruit* large, of an uneven outline, with broad irregular ribs on its sides, about three inches and three quarters in diameter, and three inches deep. *Eye* large, open, in a deep and wide irregular obtuse-angled basin. *Stalk* half an inch long, deeply inserted in a wide uneven cavity. *Skin* green, tinged with dull salmon colour, mottled, and covered with broken stripes and dashes of dull red all round the fruit. *Flesh* firm, pale greenish white. *Juice* quick, slightly sub-acid.

A culinary fruit from October till May. I found a large tree of this sort in 1794, growing in the garden of the late William Crowe, Esq., at Lakenham, near Norwich, a fruit of which I gathered, measuring twelve inches and a half in circumference, and weighing twelve ounces and a half avoirdupoise. It is a very excellent apple, and, being very hardy, deserves cultivation.

109. WINTER BROADING. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Broad-end. *Hort. Soc. Cat.* No. 108.

*Fruit* middle-sized, globular, flattened at both ends.



*Eye* placed in a small narrow basin. *Stalk* very short, deeply inserted. *Skin* pale green, with a tinge of faint brownish red on the sunny side. *Flesh* white, mixed with green. *Juice* sub-acid, but pleasant.

A good culinary apple from Michaelmas till Christmas.

A Norfolk apple, well known in the Norwich market.

110. WINTER COLMAN. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Norfolk Coleman. *Hort. Soc. Cat.* No. 683.

Norfolk Storing. *Forsyth*, Ed. 3. No. 126.

*Fruit* rather large, of a round and rather flattish figure, nearly as broad at the crown as the base; generally about three inches and three quarters in diameter, and two inches and a half deep. *Eye* open, rather narrow, not deep, surrounded by several pretty regular plaits. *Stalk* short, thick, inserted quite within the base. *Skin* bright deep red next the sun, pale yellow freckled with red on the shaded side. *Flesh* firm, crisp, with a smart sub-acid juice.

A culinary apple from November till March.

The Colman is a Norfolk apple of a very excellent quality for kitchen use. The wood is very strong, and the trees grow to a large size, are very hardy, and good bearers.

111. WINTER MAJETIN. *G. Lind. in Hort. Trans.* Vol. iv. p. 68. *Hort. Soc. Cat.* No. 1170.

*Fruit* somewhat resembling the London Pippin in form, having prominent ribs round the crown, but it is a little more oval. *Eye* small, closed, rather deeply sunk in a narrow basin, surrounded by five deep and prominent plaits or knobby angles. *Stalk* three quarters of an inch long, slender, one half of which is within a wide funnel-shaped cavity. *Skin* dull green, with a tinge of brownish red on the sunny side. *Flesh* greenish white, and resembles that of the Easter Pippin in texture and flavour.

A culinary apple from November till March.

This is another Norfolk apple, well known in the Norwich market. It is one of the most hardy sorts in the county, and a never-failing bearer.

The *aphis lanigera*, a white meally insect, so destructive to most of our old orchard trees, appears to be set at defiance by the Majetin. An old tree now growing in a garden belonging to Mr William Youngman, of Norwich, which had been grafted about three feet high in the stem, has been for many years attacked by this insect below the grafted part, but never above it, the limbs and branches being to this day perfectly free, although all the other trees in the same garden have been infested more or less with it. Mr. Knight's Siberian Bitter-sweet Apple appears to possess the same property of resisting the attacks of these formidable and widely increasing depredators.

112. WINTER QUEENING. *G. Lind. in Hort. Trans.* Vol. iv. p. 70. *Hort. Soc. Cat.* No. 833.

*Fruit* above the middle size, somewhat globular, equally broad each way, obscurely five-angled on its sides. *Eye* large, placed in a shallow basin. *Stalk* very short, not deeply inserted. *Skin* pale green, or greenish yellow; but where exposed to the sun, of a deep red, mixed with russet, and striped towards the base. *Flesh* white, with a mixture of green, firm. *Juice* sub-acid, with a slight aromatic flavour.

A culinary apple from November till March.

The Queening is an old apple, known to Ray in 1668. It forms a large handsome tree, is very hardy, and a great bearer.

113. WINTER WHITE CALVILLE.

Calville Blanche d'Hiver. *Duhamel*, No. 3. t. 2. *Jard. Fruit*, t. 49.

Bonnet Carré. *Ib.*

*Fruit* large, of a flattish figure, with broad, uneven

ribs on its sides, about three inches and a half in diameter, and two inches and a quarter deep. *Eye* small, in a wide, deep, obtuse-angled basin. *Stalk* three quarters of an inch long, slender, deeply inserted. *Skin* smooth, yellowish green; when fully ripe, it is of a bright yellow, and tinged with a lively red on the sunny side. *Flesh* white and tender, with a very pleasant juice.

A culinary apple from December till March.

114. YORKSHIRE GREENING. *Forsyth*, Ed. 3. No. 197. *Hort. Soc. Cat.* 1191.

*Fruit* pretty large, of a flattish figure, two inches and a half deep, and three inches a half in diameter, having a few slight undefined ribs on its sides. *Eye* flat, closed by the calyx, seated in a very shallow, unequally plaited bason. *Stalk* short, thick, woolly, inserted in a wide, flat, uneven cavity. *Skin* dull, dark green, slightly tinged with muddy, pale brown, interspersed with broken stripes and dashes of dull red quite round the upper part of the fruit, and partly covered with a meally white all over the base. *Flesh* greenish white, firm. *Juice* plentiful, smart acid, without perfume.

A most excellent culinary apple from November till April.

#### SECT. VI. — *Winter. Conical or Oblong.*

115. ADAMS'S PEARMMAIN. *Pom. Mag.* t. 133.

Norfolk Pippin, of *Hort. Soc. Cat.* No. 685., according to the *Pom. Mag.*

*Fruit* above the middle size, very handsome, Pearmain shaped, somewhat conical, not angular, about two inches and three quarters deep, two inches and a half diameter at the base, and one inch and a quarter at the crown. *Eye* rather small, with a closed calyx, placed in a very narrow, regular, slightly plaited basin. *Stalk* three quarters of an inch long, slender, one half pro-



jecting beyond the base. *Skin* pale greenish yellow, covered with a thin grey russet; on the sunny side of a deeper yellow, tinged with salmon colour, having a few thin, slightly striped patches of a deeper colour, sprinkled with whitish spots near the base. *Flesh* yellowish, firm, crisp. *Juice* saccharine, rich, with a very high aromatic flavour.

A dessert apple from November till February.

This is a very handsome and most excellent apple, and highly deserving of cultivation. It is well adapted for grafting on the Doucin stock, and for training in the garden as an espalier.

116. *ÆSOPUS SPITZEMBERG. Hort. Trans. Vol. v. p. 401.*

*Fruit* large, oblong. *Stalk* of moderate length, placed in a deep cavity, and projecting a little beyond the base. *Skin* smooth, of a lively brilliant red, approaching to scarlet, with numerous small yellow spots. *Flesh* yellow, very rich, juicy, and brisk. Ripe about Christmas.

A most excellent apple of American origin; it is said to be of *Æsopus*, in Ulster county. It is plentifully cultivated at Livingston's manor, in Columbia county, in the state of New York. It is too tender to succeed in this country, without the assistance of a south or an east wall. Some very fine fruit from a south wall at Sacomb Park, in Hertfordshire, were exhibited at the Horticultural Society of London, October 15. 1821.

117. *BALTIMORE. Hort. Trans. V. iii. p. 120. t. 4.*

*Fruit* very large, in form something like the Alexander, but more flat. *Eye* large, open, and deep, surrounded by a few obtuse plaits. *Skin* pale lemon colour, covered with a very thin grey russet, especially near the eye, and tinged with a pale salmon-coloured blush on the sunny side. *Flesh* very good, and close at the core.

Raised in the garden of Mr. Smith, near the city of Baltimore, in America, and brought into Liverpool by Captain George Hobson, of the *Belvidere*, of Baltimore, in 1817. One of its fruit fourteen inches and three quarters in circumference, and four inches in height, weighed one pound seven ounces and a half avoirdupoise.

118. BARCELONA PEARMAN. *Hort. Soc. Cat.* No. 747. *Pom. Mag.* t. 85.

Glace Rouge. *Hort. Soc. Cat.* No. 365.

Kleiner Casseler Reinette. *Hort. Soc. Cat.* No. 913., according to the *Pom. Mag.*

Speckled Golden Reinette. *Hort. Soc. Cat.* No. 933., according to the *Pom. Mag.*

Reinette Rouge,	} of various collections.
Reinette Rousse,	
Reinette des Carmes,	

*Fruit* middle-sized, oval, not angular, rather long, with a small shallow eye, the divisions of the calyx acute, erect. *Stalk* short, usually a little thickened on one side. *Skin* uneven, with numerous irregular russet spots; on the sunny side of a deep warm red, on the other a brownish yellow. *Flesh* firm, inclining to yellowish, with a rich aromatic but slight agreeable acid.

A dessert apple from November till February.

This apple is of foreign origin, but has been for several years known in this country. It is a very good bearer, and deserves to be more extensively cultivated.

119. BAXTER'S PEARMAN. *G. Lind. in Hort. Trans.* Vol. iv. p. 67. *Hort. Soc. Cat.* No. 748.

*Fruit* pretty large, of a longish figure, nearly as broad at the crown as the base, having a few obtuse slight angles, extending the length of the fruit. *Eye* small, a little hollowed. *Stalk* half an inch long, rather stout. *Skin* a light green, a little coloured with faint red on the sunny side. *Flesh* firm. *Juice* saccharine, and well flavoured.

A culinary apple from November till March.

This is a real Norfolk apple, in general cultivation throughout the county. It makes a large tree, is hardy, and a very good bearer.

120. BEDFORDSHIRE FOUNDLING. *Hort. Soc. Cat.* No. 51.

Cambridge Pippin. *Ib.*

*Fruit* very large, three inches and a half deep, and three inches and a quarter in diameter, irregularly ribbed, with very broad obtuse angles on the sides, generally two or three of these are longer than others, which give the crown an oblique inclination. *Eye* not large, but open, rather deeply placed in a somewhat narrow basin. *Stalk* short, deeply inserted. *Skin* pale greenish yellow on the shaded side, sprinkled with a few green specks; on the sunny side slightly tinged with pale orange, and sprinkled thinly with dull red specks. *Flesh* yellowish white, tender, mellow. *Juice* sub-acid and slightly saccharine. *Core* generally large and hollow.

A culinary apple from November to January.

121. BELLE BONNE. *G. Lindl. in Hort. Trans.* Vol. iv. p. 68. *Hort. Soc. Cat.* No. 52.

Rolland, *of some collections.*

*Fruit* middle sized, about ten inches in circumference, somewhat conical; broad at the base, full in the middle, and narrow at the crown. *Eye* small, flat, closed by the segments of the calyx. *Stalk* half an inch long, slender, in some obliquely inserted under an elongated lip. *Skin* thick, pale, greenish yellow, brightened on the sunny side by a few reddish streaks, which become russetty at the base, and surround the stalk. *Flesh* firm, juicy, and well flavoured.

A valuable dessert and culinary apple from October till January.

The only old tree I have ever seen of this sort is now growing in a garden occupied by Mrs. Sanctuary, at



Catton, near Norwich, and was planted about fifty years ago. Ray, in 1668, has a summer and a winter *Belle* and *Bonne*; but their identity cannot now be ascertained.

122. BENWELL'S PEARMAN. *Hort. Soc. Cat.* No. 749.

*Fruit* middle-sized, somewhat oblong, and narrowed at the crown. *Eye* small, surrounded by a few somewhat obscure plaits. *Stalk* half an inch long, rather deeply inserted. *Skin* muddy green, with numerous brownish red dashes on the sunny side. *Flesh* crisp, yellowish white. *Juice* sub-acid, with a very pleasant aromatic flavour.

An excellent dessert apple from Michaelmas to Christmas.

The above name was given to this apple by Mr. Kirke, of Brompton, who received it a few years ago from Mr. Benwell, of Henley-upon-Thames, in Oxfordshire.

123. BOSSOM APPLE. *Hort. Trans.* Vol. iv. p. 528.

*Fruit* obtusely pyramidal. *Eye* placed in a shallow hollow, surrounded by several rather indistinct plaits. *Stalk* an inch long, deeply inserted. *Skin* pale greenish yellow, very much russeted; and, in some specimens, with a bright red on the side exposed to the sun. *Flesh* dull white, inclining to yellow, fine in texture, crisp, with a sugared juice; it bakes of a fine colour, and melts perfectly.

A large handsome culinary apple from November till March.

Specimens of this, from the Earl of Egremont's, at Petworth, were exhibited at the Horticultural Society, in 1820.

124. BREEDON PIPPIN. *Hort. Trans.* Vol. iii. p. 268. t. 10. f. 1.

*Fruit* flatly conical, with an inclination to square, especially near the eye; two inches and three quarters in the widest, and two inches and a quarter in its

narrowest diameter, a good deal flattened and irregular at the crown. *Eye* seated in a broad and shallow basin, surrounded by plaits and wrinkles variously formed; at the base it is also flat, and broader than the crown. *Stalk* long, inserted in a regular and well hollowed cavity. *Skin* of a pale, rather dull yellow, tinged with reddish orange on the sunny side. *Flesh* yellowish, firm, very sweet, with a rich vinous acid, a little spicy, and having a flavour something resembling a pine.

A dessert apple from November till after Christmas.

Raised by the Rev. Dr. Symonds Breedon, at Bere Court, in Berkshire.

125. CATSHEAD. *Hort. Soc. Cat.* No. 147.

Cat's Head. *Forsyth*, Ed. 3. No. 21.

Costard. *Ray*, 1688.

Coustard, *of the Norman Gardens*.

*Fruit* large, long, nearly as broad at the crown as the base, having usually three obtuse angles on the upper, and two more acute, which are also shorter, on the under side. *Eye* large, open, and hollow. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* very smooth, pale green, scarcely coloured on the sunny side. *Flesh* tender. *Juice* plentiful, sub-acid.

A culinary apple from October till January.

126. CHESTER PEARMAN. *Hort. Soc. Cat.* No. 751.

*Fruit* rather small, more long than broad, and tapering from the base to the crown. *Eye* very small, slightly depressed. *Stalk* three quarters of an inch long, slender. *Skin* pale yellow, with a little faint red on the sunny side. *Flesh* crisp, with a sugary perfumed juice.

A dessert apple from October to February.

127. CLAYGATE PEARMAN. *Hort. Trans.* Vol. v. p. 402.

*Fruit* a large and handsome Pearmain. *Skin* dull yellow, nearly covered with broad stripes of deep red. *Flesh* yellow, rather dry, like all apples of this class, but sweet and very rich.

A dessert apple from November till February.

The Claygate Pearmain may be considered as a valuable addition to our stock of table apples. It originated in a hedge-row in the hamlet of Claygate, near Thames Ditton; and its fruit was first exhibited at the Horticultural Society, by John Braddick, Esq., December 17, 1821.

128. COCKLE PIPPIN. *Hort. Soc. Cat.* No. 169. *Pom. Mag.* t. 136.

Nutmeg Cockle Pippin. *Hort. Soc. Cat.* No. 169.

Nutmeg Pippin, of various Collections, according to the *Pom. Mag.*

White Cockle. *Ib.*

*Fruit* middle-sized, oblong, tapering a little from the base to the crown, very slightly angular on the sides, about two inches and a half long, and two inches and a quarter in diameter. *Eye* narrow, with a closed slender calyx, rather shallow, surrounded by narrow plaits. *Stalk* half an inch long, slender, one half of which is sunk in a narrow funnel-shaped cavity. *Skin* pale green, becoming bright yellow, with a few grey specks, and partly covered, especially near the base, with a pretty thick light brown russet. *Flesh* yellowish, firm, and tender. *Juice* saccharine, mixed with acid, and a slight pleasant perfume.

A dessert apple, and also excellent for culinary purposes from November till May.

129. COLONEL HARBORD'S PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 65.

*Fruit* rather large, inclining to a conical shape, about eleven inches in circumference each way, angular on the sides. *Eye* large, in a rather shallow basin, surrounded by bold plaits or wrinkles. *Stalk* half an inch long. *Skin* pale yellowish green, partially russeted on one side. *Flesh* white mixed with green, soft, very juicy, with a pleasant brisk astringency.



A very excellent culinary apple from November till March.

This is a Norfolk apple, which originated on the estate of the late Colonel Harbord, the second Lord Suffield, of Blickling and Gunton Hall, in this county.

130. CORNISH GILLIFLOWER. *Pom. Mag.* t. 140.

Julyflower. *Hort. Trans.* Vol. ii. p. 74.

Cornish Julyflower. *Ib.* Vol. iii. p. 323, according to the *Pom. Mag.*

Calville d'Angleterre. *Baumann Cat.*

*Fruit* moderately large, of an oval form and angular, about three inches and a quarter in diameter, and the same in depth. *Eye* closed by the segments of the calyx, and sunk among knobby protuberances rising from the terminations of the angles on the sides. *Stalk* three quarters of an inch long, not deeply inserted. *Skin* dull green on the shaded side, but where fully exposed to the sun intermixed with brownish red, slightly sprinkled with russet, and sometimes richer streaks of red. *Flesh* yellowish, firm, and very rich; when cut, it gives out a pleasant perfume, resembling the Clove Gilliflower, whence its name.

A dessert apple, ripening in November, and will keep till April.

This very valuable apple was first noticed in the *Hort. Trans.* Vol. ii. p. 74. in a letter from Sir Christopher Hawkins, in 1813. It was discovered in a cottage garden near Truro, about ten or fifteen years before that date, and was considered by the Society of so much importance that the silver medal was awarded to Sir Christopher for his exertions in bringing it into notice. It is considered as but an indifferent bearer; but this defect may be remedied by grafting it upon the Doucin stock, and planting it in the garden, and training it either as an open dwarf or as an espalier.

130.\* COUL BLUSH. *Hort. Trans.* Vol. vii. p. 340.

The *fruit* has the angular figure of the Calvilles. The *skin* has a clear waxy yellow, with a dull red cheek, which is varied by numerous bright crimson dots and streaks. The *stalk* is slender and smooth. The *flesh* is rather yellow, crisp, and juicy, with a very pleasant brisk taste.

In season in December and till the middle of January.

This very beautiful apple was raised by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall; an account of which is given by him, along with the *Kinellan Apple*, the *Tarvey Codlin*, and the *Contin Reinette*, in a paper dated March 12, 1827.

131. DARLING PIPPIN. *G. Lindl. Plan of an Orchard*, 1796.

*Fruit* middle-sized, somewhat conical, a little flattened both at the crown and the base. *Eye* small, slightly depressed, and surrounded by a few unequal, knobby plaits. *Stalk* half an inch long, in some an inch, slender. *Skin* bright lemon-colour, sprinkled with numerous small pearl-coloured specks, quite within the surface. *Flesh* pale yellow, crisp. *Juice* plentiful, saccharine, of a very agreeable flavour.

A very handsome dessert apple from November till Christmas.

132. FARLEIGH PIPPIN. *Nursery Catalogues*.

Farley Pippin. *Hort. Soc. Cat.* No. 319.

*Fruit* middle-sized, rather long, with five angles extending from the base to the crown, where they are very prominent. *Eye* deeply sunk. *Skin* green on the shaded side, but of a brownish red where fully exposed to the sun, and marked with a deeper colour. *Flesh* green, firm. *Juice* plentiful, saccharine, and of an excellent flavour.

A dessert apple from November to February.

A very excellent apple, sent me by Mr. Kirke, who had it from Farleigh in Kent.

133. FORMAN'S CREW. *Hort. Soc. Cat. No. 342. Pom. Mag. t. 89.*

*Fruit* like a large Golden Pippin, but russetty, about two inches and a half long, and two inches in diameter. *Eye* small, a little open, placed in a shallow depression. *Stalk* short, not deeply inserted. *Skin* nearly covered with a yellowish russet brown. *Flesh* greenish yellow, juicy, rich, very high-flavoured, and excellent.

A dessert apple from November till May.

This handsome and very valuable apple was raised by Thomas Seton Forman, Esq., at Pennydarron Place, near Merthyr Tidvil, in Glamorganshire. It is one of the best table apples we have, combining the excellence of the old Golden Pippin and Nonpareil. It bears abundantly, as an open standard, and, when grafted upon the Doucin stock, it is invaluable as an espalier.

134. FOULDON PEARMAIN. *G. Lindl. in Hort. Trans. Vol. iv. p. 69.*

Horrex's Pearmain. *Ibid.*

*Fruit* middle-sized, of an oblong shape, somewhat resembling the old Green Pearmain, about eight inches the long, and seven inches and three quarters the short circumference. *Eye* narrow, flat. *Stalk* three quarters of an inch long, slender. *Skin* pale yellow, when matured, with a little blush on the sunny side, especially towards the base, in consequence of the fruit being mostly pendent. *Flesh* greenish white, firm, crisp. *Juice* plentiful, brisk, and of a very high flavour.

A most excellent dessert apple from November till March.

The original tree of this apple is now growing in the garden of Mrs. Horrex, of Foulden in Norfolk.

135. GANGES. *Nursery Catalogue.*

*Fruit* pretty large, of an oblong, irregular figure. *Eye* hollow. *Stalk* half an inch long, deeply inserted, quite within the base. *Skin* green, with a few specks of darker



green interspersed, and dashed with red on the sunny side. *Flesh* pale yellowish green. *Juice* sub-acid, of good flavour.

A good culinary apple from October till January.

136. GOLDEN LUSTRE. *G. Lindl. Plan of an Orchard*, 1796.

*Fruit* middle-sized, of a somewhat conical figure, acutely and prominently angular towards the crown, near which it has generally an indented circle, as if caused by a ligature having been tied round the fruit; it is about two inches and a quarter deep, and the same in diameter. *Eye* rather small, closed by the long segments of the calyx, not deeply sunk, and surrounded by sharp prominent plaits, the intermediate ones being small, and having a blistered appearance. *Stalk* short, slender, inserted in a small narrow cavity. *Skin* bright yellow or gold colour on the shaded side, but where exposed to the sun bright red, breaking out into small patches and stripes. *Flesh* pale yellow, firm. *Juice* not plentiful, sub-acid, combined with a little sugar, but without any particular perfume.

A good culinary apple from November till May.

137. GOLDEN PEARMAIN. *Forsyth*, Ed. 3. No. 58. *Hort. Soc. Cat.* No. 755.

Ruckman's Pearmain. *Hort. Soc. Cat.* No. 755.

*Fruit* below the middle size, rather conical, a little angular on its sides. *Eye* small, with short obtuse segments of the calyx, placed in a narrow and rather shallow basin. *Stalk* half an inch long, slender, pressed close to the base on one side of its cavity, by a large pointed protuberance of the fruit pressing upon it from the opposite side. This is not the case in all the fruit of this sort, but it is so in three out of four throughout the whole crop, and is one of its most distinguishing characters. *Skin* bright yellow, marbled nearly all over with faint red and orange, highly coloured on the sunny side, and

streaked with broken dashes of deeper red. *Juice* not plentiful, but saccharine, of a slight aromatic flavour.

A good and handsome dessert apple from October till Christmas.

138. GRAVENSTEIN. *Hort. Trans.* Vol. iv. p. 216 and 523. t. 21. *Pom. Mag.* t. 98.

*Fruit* large, about three inches and a half in diameter, broadest at the base, generally flattened, sometimes rather oblong, with angles which terminate in the crown. *Eye* rather wide, sunk in a deep hollow, surrounded by several projecting folds or knobs. *Stalk* very short, deeply inserted. *Skin* smooth, of a clear yellowish green or straw colour, streaked and mottled with red on the sunny side. *Flesh* pale yellow, crisp, with a high-flavoured vinous juice.

A dessert apple, ripening in the autumn, but will keep till April, and may be reckoned a rival to our Ribston Pippin.

It is supposed to have originated at Gravenstein, in Holstein, nearly a century ago, and is esteemed the best apple in Germany and the Low Countries. The fruit was first exhibited at the Horticultural Society in 1819.

139. HANWELL SOURING. *Hort. Trans.* Vol. iv. p. 219.

*Fruit* middle-sized, conical, very angular on the sides. *Eye* deeply sunk in a contracted basin. *Stalk* short, very deeply inserted in a wide, even cavity. *Skin* green, with a blush of red where exposed, profusely spotted with minute brown spots, and a little russetted round the stalk. *Flesh* white, very crisp, with a rich acid juice.

This apple is scarcely in perfection till April or May, and then possesses more acid than any other which keeps to so late a period.

It is supposed to have originated at Hanwell, near Banbury, in Oxfordshire. Fruit of it were exhibited at the Horticultural Society in May, 1820.

140. HARVEY APPLE. *G. Lindl. in Hort. Trans.* Vol. iv. p. 67.

Doctor Harvey's Apple. *Hort. Soc. Cat.* No. 251.

*Fruit* rather large, oval, generally about nine inches and a half or ten inches in circumference, narrow at the crown, slightly angular on the sides. *Eye* small, scarcely sunk, surrounded by several small knobby plaits. *Stalk* half an inch long, slender, deeply inserted in a wide, uneven cavity. *Skin* greenish yellow, full of green and pearly specks, with various russetty, broken ramifications near the crown. *Flesh* whitish, firm. *Juice* quick, sub-acid, with a little musky perfume.

A valuable culinary fruit from October to January.

This is a real Norfolk apple, and but little known out of the county. It appears to have been known in the time of Ray, in 1688, who says it took its name from "the famous Dr. Gabriel Harvey."

When baked in an oven which is not too hot, these apples are most excellent; they become sugary, and will keep a week or ten days, furnishing for the dessert a highly-flavoured sweetmeat. It makes a large handsome tree, is very hardy, and a great bearer.

141. HOLLOW-CROWNED PIPPIN. *Hort. Soc. Cat.* No. 459.

*Fruit* middle-sized, of an oblong figure, fully as broad at the crown as at the base, slightly angular on its sides. *Eye* wide, and deeply sunk. *Stalk* short, thick, and crooked. *Skin* pale green, becoming yellow with a faint blush on the side next the sun. *Flesh* firm, juicy, sub-acid, with a slight portion of sugar.

A culinary apple from October to January. A hardy bearer, peculiar to Norfolk, and common in the Norwich market.

142. HUBBARD'S PEARMAIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 68. *Pom. Mag.* t. 27.



Golden Vining, of *Devonshire*. According to the *Pom. Mag.* *Ib.*

*Fruit* small, ovate, about two inches deep, and the same in diameter, free from angles. *Eye* small, close, with a very short calyx, slightly depressed. *Stalk* short. *Skin* pale russet, or cinnamon colour, with a little green or red breaking through it here and there; in some specimens, particularly in warm seasons, of an uniform, clear, yellowish green, without russet, mottled and tinged with orange or pale red on the sunny side. *Flesh* yellow, firm, rather dry. *Juice* sweet, rich, of a most highly perfumed aromatic flavour.

A dessert apple from October till March or April.

This is a real Norfolk apple, well known in the Norwich market; and although it may be found elsewhere, its great excellence may have caused its removal hence. It may have acquired the name of Golden Vining in Devonshire, with as much facility as the Court of Wick, that of Wood's Transparent Pippin at Huntingdon. The merits of Hubbard's Pearmain as a table apple are unrivalled, and its superior, from the commencement of its season to the end, does not, I am of opinion, exist in this country. It is a small-growing tree, very hardy, and an abundant bearer, both in the orchard and in the garden as an espalier.

143. KENTISH PIPPIN. *Miller*, Ed. 8. No. 11.

*Fruit* above the middle size, of an oblong figure, slightly angular on its sides, tapering a little from the base to the crown, which is rather narrow. *Eye* small, with a closed calyx, a little sunk, and surrounded by several obtuse plaits. *Stalk* half an inch long, slender, not protruding beyond the base. *Skin* pale yellow, with a few scattered greenish specks; on the sunny side pale dull brown. *Flesh* yellowish white. *Juice* sweetish, or sub-acid, with a smart pungent flavour.

An excellent culinary apple from October till January.

This is an old favourite kitchen apple, mentioned by Ray in 1688, and described shortly by Miller; but it is not the Kentish Pippin of Mr. Forsyth. It makes strong shoots, attains a large size, with an open spreading head, is a very hardy orchard tree, and an excellent bearer.

144. KINELLAN APPLE. *Hort. Trans.* Vol. vii. p. 338.

The *skin* is a clear pale green, very little dotted, but strongly coloured with yellowish bright red on the exposed side. The *eye* is rather angular; the *stalk* downy; the *flesh* white, firm, rather juicy, and pleasant.

A pleasant table apple, in season in Ross-shire from the beginning of December till January, and will keep till March.

This is an offspring between the Nonpareil and Manx Codlin, obtained by Sir George Steuart Mackenzie, Bart., of Coul, near Dingwall, in Ross-shire; it produced its first fruit in 1825. In size the apple resembles the Manx Codlin, and in appearance and other qualities the Nonpareil.

144\*. LAMB ABBEY PEARMAIN. *Hort. Trans.* Vol. v. p. 269. t. 10. f. 2.

*Fruit* middle-sized, oval, somewhat pyramidal, rather flattened at both ends, about three inches deep, and two inches three quarters in diameter. *Eye* small, sunk in a deep and broad hollow, surrounded by regular but slight plaits, which do not extend to the body of the fruit. *Stalk* short, deeply inserted. *Skin* yellowish green on the shaded side and next the eye; the sunny side being covered with a handsome red, having many black dots, in the manner of an ordinary Golden Reinette. *Flesh* yellowish next the skin, green next the core, firm, crisp, very juicy, with a peculiar rich sweetness, and a light aromatic flavour.

An excellent dessert fruit from December till March.

This very valuable apple was raised, in 1803, from a kernel of the Newtown Pippin, by Mrs. Malcolm, the lady of Neil Malcolm, Esq., of Lamb Abbey, in Kent. At six years old it produced three apples, at nine years seven dozen, and from that time it has regularly produced good crops.

145. LEMON PIPPIN. *Hort. Soc. Cat.* No. 550. *Pom. Mag.* t. 37.

Lemon Pippin. *Forsyth*, Ed. 3. No. 102.

*Fruit* middle-sized, oval, very regularly formed, without angles, about two inches and three quarters in diameter, and three inches deep. *Eye* small, open, with a very short slender calyx, slightly depressed. *Stalk* short, fleshy, curved inwards, and forming a continuance of the fruit, in the manner of a lemon; hence its name. *Skin* pale yellowish green, becoming yellow when ripe, with neither red nor russet. *Flesh* firm, breaking. *Juice* not abundant, nor high flavoured, but very pleasant.

A dessert fruit from October till March.

A very hardy orchard apple; the tree grows erect, very regularly formed, and handsome, and is a most excellent bearer.

146. NEW ROCK PIPPIN. *Hort. Trans.* Vol. v. p. 269.

*Fruit* of the Nonpareil kind, but less regular in shape, and the eye sunk a little deeper. *Stalk* short. *Skin* of a dull green on the shaded side; on the part exposed to the sun it becomes brown, with a slight tinge of red, and the whole surface sprinkled with russet. *Flesh* yellow, firm, not very juicy, but rich and sweet, with a fine anise perfume.

A dessert apple from November till April.

Raised by Mr. Pleasance, of Barnwell, near Cambridge. It keeps late in the spring, and is then hardly surpassed by any of the old varieties. Exhibited at the Horticultural Society, November 20, 1821.



147. NEW YORK PIPPIN. *G. Lindl. Plan of an Orchard*, 1796.

New York Pippin. *Hort. Soc. Cat.* No. 642.

*Fruit* rather large, of an oblong figure, somewhat pyramidal, rather irregular in its outline, and slightly pentangular on its sides, three of which are generally much shorter than the other, forming a kind of lip at the crown; from two inches and a half to three inches deep, and the same in diameter at the base. *Eye* closed, rather deeply sunk in a very uneven irregular basin. *Stalk* half an inch long, slender, rather deeply inserted in a wide uneven cavity. *Skin* dull greenish yellow, with a few green specks, intermixed with a little skin, grey russet, and tinged with brown on the sunny side. *Flesh* firm, crisp, tender. *Juice* plentiful, saccharine, with a slight aromatic flavour.

A dessert apple from November till April.

An American variety of excellence. The tree grows large, and bears well. It sometimes happens with this as it does with Hubbard's Pearmain, that smooth fruit grow upon one branch and russety ones upon another; and in cold seasons the fruit are for the most part russety.

It was named the New York Pippin by Mr. Mackie, and first propagated in his Nursery at Norwich about forty years ago. Its name first appeared in 1796 in my *Plan of an Orchard*, and was afterwards copied, without acknowledgment, with almost all the rest, together with their synonyms and characters, into Mr. Forsyth's *Treatise on Fruit Trees*. I have, for this reason, in the present instance and in some others, quoted my own publication as a matter of priority, and given the authority, where I have been able to find any, for all other fruits introduced into this work. If I have omitted any, I have very humbly to crave the author's indulgence.

148. NORFOLK PARADISE. *Hort. Soc. Cat.* No. 684. *Forsyth*, Ed. 3. No. 125.

*Fruit* middle-sized, oblong, irregularly formed. *Eye* very large, deeply sunk, in an uneven, oblique hollow. *Stalk* rather short, not deeply inserted. *Skin* greenish yellow; on the sunny side of a brownish red, streaked with a darker colour. *Flesh* white, very firm. *Juice* abundant, and of a very excellent flavour.

A dessert apple from October till March.

Its name seems to indicate a Norfolk origin; but I never could find it in any part of the county.

149. NORTHERN GREENING. *Hort. Soc. Cat.* No. 693. *Forsyth*, Ed. 3. No. 127.

*Fruit* above the middle size, of an oblong figure, scarcely angular on its sides, about three inches deep, and two inches and three quarters in diameter. *Eye* rather small, with a closed calyx, seated in a somewhat narrow, shallow, irregularly plaited basin. *Stalk* short and thick, inserted without any cavity, but connected by a projecting lip on one side, similar to that of the Lemon Pippin. *Skin* pale dull green, sprinkled with specks of darker green imbedded in the skin; on the sunny side it is tinged with pale brown, interspersed with slight streaks of a darker colour. *Flesh* greenish, white, firm. *Juice* sub-acid, without any apparent saccharine property.

A very excellent culinary apple from November till April.

150. ORD'S APPLE. *Hort. Trans.* Vol. ii. p. 285. t. 19.

Simpson's Pippin. *Ib.*

Simpson's Seedling. *Hort. Soc. Cat.* No. 1043.

*Fruit* middle-sized, of an oblong ovate shape, with the base and crown depressed, from two inches and a half to three inches deep, and two inches and a quarter in diameter at the base. *Eye* small, with a short con-

nivent calyx, in a very shallow basin, surrounded by some irregular plaits, the natural number of which is five. *Stalk* three quarters of an inch long. *Skin* thick, always green while on the tree, tinged with copper-coloured red, with several darker spots on the sunny side. *Flesh* firm. *Juice* rich and perfumed.

A dessert apple from December till March.

Raised some years ago by Mrs. Anne Simpson, sister-in-law of John Ord, Esq., from the seed of an apple grown in his garden at Purser's Cross, near Fulham, the produce of a tree he had raised from a Newtown Pippin, which he had imported from America about the year 1777.

151. ORTLEY APPLE. *Hort. Trans.* Vol. vi. p.415.

*Fruit* very much resembling the yellow Newtown Pippin, but a little more oval. *Eye* large and well formed, not deeply sunk, and surrounded by many small folds or plaits. *Stalk* slender, inserted in a deep, and even-formed cavity. *Skin* bright clear yellow where shaded, and of a bright scarlet, sprinkled with a few russetty spots, on the sunny side. *Flesh* inclining to yellow, crisp, and breaking. *Juice* plentiful, with the same fine flavour which distinguishes the Newtown Pippin.

A dessert apple from November till April.

This most excellent variety is a native of New Jersey, in North America. Specimens of it were sent from thence to the Horticultural Society, and exhibited at the meetings of the 1st and 15th of March, 1825.

152. OXNEAD PEARMAIN. *G. Lindl. Plan of an Orchard*, 1796.

Earl of Yarmouth's Pearmain. *Ib.*

*Fruit* small, conically tapering from the base to the crown. *Eye* very small, surrounded by three or four somewhat obscure plaits. *Stalk* three quarters of an inch long, very slender. *Skin* entirely grass-green, always



covered with a thin russet ; sometimes when highly ripened it is tinged with a very pale brown on the sunny side. *Flesh* very firm, crisp, of a pale green colour. *Juice* not plentiful, but it is very rich and highly flavoured.

A very neat dessert apple from November till April.

This excellent little sort is supposed to have originated at Oxnead, near Norwich, the seat of the Earl of Yarmouth. It has been known for many years in Norfolk, no doubt prior to the extinction of that peerage in 1733, and I have never seen it out of the county. The tree is a very small grower ; its branches are small and wiry, and of a grass-green colour : it is very hardy, and an excellent bearer.

153. PETIT JEAN. *Hort. Trans.* Vol. iv. p. 525.  
*Hort. Soc. Cat.* No. 781.

*Fruit* small, oval, slightly flattened at both ends. *Eye* very small, placed in a confined basin. *Stalk* very short, deeply inserted. *Skin*, where shaded, of a pale yellow, but the whole nearly covered with brilliant red, which, in less exposed parts, is broken into stripes, through which the ground colour is seen. *Flesh* very white, extremely tender, with an agreeable juice.

A dessert apple from November till April.

This is a very handsome little apple, native of Jersey, which keeps well to the end of the season, and is extensively cultivated in that island. Specimens of the fruit were sent to the Horticultural Society in 1820.

154. PINNER SEEDLING. *Hort. Trans.* Vol. iv. p. 530.

Carrel's Seedling. *Hort. Soc. Cat.* No. 791.

*Fruit* middle sized, slightly angular on the sides. *Eye* close, very little depressed. *Stalk* short, in a confined but deep cavity. *Skin* bright yellow, nearly

covered with clear yellow russet. *Flesh* inclining to yellow, crisp, and tender. *Juice* brisk and saccharine.

An excellent dessert apple from November till the end of May.

Raised by James Carrel, Nurseryman, at Pinner, Middlesex, in 1810. It produced its first fruit in 1818, and was first exhibited at the Horticultural Society in 1820.

155. RIBSTON PIPPIN. *Hort. Soc. Cat.* No. 946. *Pom. Mag.* t. 141.

Formosa Pippin. *Hort. Trans.* Vol. iii. p. 322.

Traver's Apple. *Ib.* Vol. iii. p. 324., according to the *Pom. Mag.*

Glory of York. *Hort. Soc. Cat.* No. 946.

*Fruit* middle-sized, somewhat irregularly formed, with a few broad, obtuse, indistinct angles on its sides, and generally more broad than long; about two inches and three quarters in diameter, and two inches and a quarter deep. *Eye* rather small, with a closed calyx, placed in an irregularly angular basin. *Stalk* half an inch long, slender, inserted in a rather narrow, funnel-shaped cavity, seldom protruding beyond the base. *Skin* pale yellow, russety in the crown and round the stalk, and mottled thinly with dull red on the sunny side. *Flesh* pale yellow, firm, crisp. *Juice* saccharine, with a pungent, rich, and delicious aromatic flavour.

A dessert apple from October till April, but it is generally in its greatest perfection when it has been gathered a month or six weeks.

The Ribston Pippin may be truly said to be one of the best, and certainly is one of the most popular dessert apples of the present day, as well known as the Golden Pippin and the Nonpareil; and a greater number of trees of it are sold by nurserymen throughout England, than of both those sorts put together. It was raised, according to traditionary accounts, from some

pips which were brought from Rouen, about the year 1688, and sown in the garden at Ribston Hall, near Knaresborough, in the county of York. A tree from these was planted out in the park, which grew to a very large size, and formed the subject of the present article.

I visited it in 1789, and found it in a very healthy state: it was, however, in a violent gale, in 1810, thrown down; and, five years afterwards, still continued to bear fruit, although lying on the ground.

It has been doubted by some, whether the tree at Ribston Hall was an original from the seed. The fact of its not being a grafted tree, has been satisfactorily ascertained by Sir Henry Goodricke, the present proprietor, by causing suckers from its root to be planted out, which have set the matter at rest, that it was not a grafted tree. One of these suckers has produced fruit in the Horticultural Garden at Chiswick.

156. ROYAL PEARMAIN. *Rea's Flora*, 1665.  
No. 16.

Herefordshire Pearmain. *Hort. Soc. Cat.* No. 757.

Parmain Royal. *Knoop. Pom.* p. 71. t. 12.

Parmain Royal de longue dur  e. *Ib.* p. 131.

Parmain double. *Ib.*

Engelsche Konings of King's Pepping. *Ib.*

*Fruit* above the middle size, oblong, and somewhat conical, about two inches and a half deep, and two inches and three quarters in diameter, slightly angular on its sides. *Eye* rather small, open, with a reflexed calyx, seated in a narrow, shallow, russetty basin, scarcely marked by plaits. *Stalk* half an inch long, slender, rather deeply inserted, protruding just beyond the base. *Skin* dull, pale yellowish green, interspersed with grey russetty specks, especially on the sunny side, where it is tinged with a soft brown, and marked with a few narrow broken stripes. *Flesh* pale greenish yellow, tender, crisp.



*Juice* saccharine, and of a very pleasant aromatic richness.

A dessert apple from November till February or March.

This very excellent apple is of many years' standing in this country, although far from being common in the nurseries, another apple having unjustly usurped its name.

157. ROYAL REINETTE. *Hort. Trans.* Vol. iv. p. 529.

*Fruit* rather small, a little more conical than the Golden Reinette. *Eye* large and open, in an even and small basin. *Stalk* very short, with the flesh growing pretty closely round it. *Skin* delicate yellow, sprinkled with a few dark spots; on the sunny side stained and striped with delicate but brilliant red, and covered with numerous grey spots; the whole surface highly polished and shining. *Flesh* pale yellow. *Juice* of excellent flavour.

A dessert apple from November till April and May.

This very beautiful apple is cultivated in the western parts of Sussex; fruit from the Earl of Egremont's, at Petworth, was exhibited at the Horticultural Society in 1820.

158. STONE PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.

White Stone Pippin. *Hort. Soc. Cat.* No. 1071.

White Pippin, of Norfolk.

*Fruit* middle-sized, of an oblong figure, tapering to the crown, where it is narrow, somewhat angular on its sides. *Eye* small, hollow, surrounded by slight obtuse, bold plaits. *Stalk* slender, not protruded beyond the base. *Skin* very smooth, pale green, becoming yellow when kept a few weeks. *Flesh* very firm and dense. *Juice* not plentiful, sharp, slightly acid, becoming sweet when mature, with a little perfume.

A dessert and culinary apple from November till July or August.

This is a valuable Norfolk apple, known in the Norwich market by the name of White Pippin. The fruit, when peeled, sliced, and boiled in sugar, becomes transparent, affording for many months a most delicious sweetmeat for tarts. The tree grows to a large size, is very hardy, and in all seasons an abundant bearer. It is highly deserving of an extended cultivation.

158\*. TARVEY CODLIN. *Hort. Trans.* Vol. vii. p. 338.

The *skin* is a dull olive green, with an imperfect mixture of yellow; on the exposed side it is yellowish red, much spotted with broken rows of large blood-red dots. The *flesh* is white and juicy, with the taste of an English Codlin.

A very good apple, in its season, in Ross-shire, in November and December.

This was raised from a seed of the Manx Codlin, by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him, in a paper in the Horticultural Transactions, dated March 12, 1827.

159. WHITE SPANISH REINETTE. *Pom. Mag.* t. 110.

Reinette Blanche d'Espagne. *Mayer's Pomona*. According to the *Pom. Mag.*

D'Espagne,	} of foreign Gardens.
De Ratteau,	
Concombre Ancien,	

Fall Pippin,	} of the English and Americans, according to the <i>Pom. Mag.</i>
Cobbett's Fall Pippin,	
Large Fall Pippin,	

*Fruit* very large, roundish oblong, about three inches and three quarters deep, and three inches and a half in diameter, irregular in its outline, with broad irregular

ribs on its sides, which terminate in an uneven crown, where it is nearly as broad as at the base. *Eye* large, open, very deeply placed in a broad-angled, oblique, irregular basin. *Stalk* half an inch long, not deeply inserted, in a rather small evenly-formed cavity. *Skin* smooth, yellowish green on the shaded side, tinged with orange where exposed to the sun. *Flesh* yellowish white, crisp, and tender, with a rich sugary juice.

A dessert apple, and for culinary purposes also, from November till February or March.

This extremely valuable apple is at present but little known in England, although, from specimens exhibited at the Horticultural Society in 1829, by John Darby, Esq., it appears that very ancient trees of it exist in Sussex. In America it is called Fall Pippin, under which name it has been for some time sold by Mr. Cobbett.

160. WHITMORE'S PIPPIN. *Hort. Soc. Cat.* No. 1158.

*Fruit* middle-sized, of a very regular, somewhat conical figure, with eight or ten obtuse angles on the sides, which terminate more distinctly in the crown, where it is almost drawn to a point. *Eye* very narrow, flat. *Stalk* three quarters of an inch long, slender, deeply inserted, and not protruded beyond the base. *Skin* a clear yellowish green, sprinkled with numerous small dark green specks; on the sunny side tinged with faint red. *Flesh* whitish green, breaking. *Juice* brisk, with a slight aromatic flavour.

A winter dessert and culinary apple from November till January or February.

161. WINTER PEARMAIN. *Ray*, 1688.

Old Pearmain. *Pom. Hereford.* t. 29.

Parmain d'Hiver. *Knoop. Pom.* p. 64. t. 11.

Pépin Parmain d'Angleterre. *Ib.* p. 131.

*Fruit* middle-sized, regularly shaped, tapering a little from the base to the crown, which is a little narrowed.



*Eye* small, and closed by the short segments of the calyx. *Stalk* short, slender, protruding a little beyond the base. *Skin* a grass green, with a little colour of a livid red on the sunny side, interspersed with a few dark specks, particularly on the produce of old trees, especially those which are encumbered with a profusion of wood. *Flesh* pale green, firm, crisp. *Juice* not plentiful, but saccharine, and of a slight aromatic flavour.

A dessert apple from November till March.

162. WINTER RED CALVILLE. *Nursery Catalogues*.

Calville Rouge. *Duhamel*. 4. t. 3.

Calville Rouge d'Hiver. *Bon Jard.* 1827, p. 323. *Hort. Soc. Cat.* 132.

*Fruit* large, of an oblong figure, broader at the base than at the crown, about three inches in diameter, and three inches and a half deep. *Eye* large, rather deeply sunk. *Stalk* three quarters of an inch long, rather deeply inserted. *Skin* pale red on the shaded side, but where exposed to the sun, of a much deeper colour. *Flesh* tender, with an agreeable juice.

A culinary apple from November till February.

## SECT. VII.—*Russets and Nonpareils.*

163. ACKLAM'S RUSSET. *Forsyth*, Ed. 3. No. 1. *Hort. Soc. Cat.* No. 977.

*Fruit* below the middle size, perfectly round in its outline, and rather flat; about two inches and a quarter in diameter, and two inches deep. *Eye* small, with a converging calyx, sunk in a very regular, circular, open basin, free from plaits. *Stalk* half an inch long, even with the base. *Skin* pale yellowish green, covered with a very thin, smooth, grey russet, in which are interspersed numerous yellowish grey specks. *Flesh* greenish white,

very firm, and crisp. *Juice* sugary, and of a high poignant flavour.

A very neat dessert apple from November till February.

This is a Yorkshire apple of great merit; the trees are but small growers, but they are very hardy, and great bearers.

164. AROMATIC RUSSET. *Nursery Catalogues*. But not of *Hort. Soc. Cat.* 1061.

*Fruit* middle-sized, a little conical, but flattened at both the base and the crown. *Eye* small, a little depressed. *Stalk* very short, deeply inserted. *Skin* green, covered with a thin grey russet, and a little tinged with dull red on the sunny side. *Flesh* greenish white, firm, crisp, but tender. *Juice* saccharine and perfumed.

A dessert apple from November till February.

The wood of this tree is straight, rather slender; and when the young branches are vigorous, they are furnished with spurs, somewhat in the manner of the Nonesuch. It is a very hardy sort, and an excellent bearer.

165. ASHMEAD'S KERNEL. *Hort. Soc. Cat.* No. 20.

Dr. Ashmead's Kernel, *of the Gloucestershire Gardens*.

*Fruit* rather small, not much unlike the old Nonpareil, except in being a little longer, and having a few obtuse angles running from the base to the crown, which is somewhat narrow. *Eye* small, a little depressed. *Stalk* three quarters of an inch long, slender, and inserted half its length in a conical cavity. *Skin* of a pale brownish grey russet upon a green ground, and of a brownish orange colour on the sunny side. *Flesh* firm and crisp. *Juice* plentiful, of an excellent and rich aromatic flavour.

A very neat dessert apple from November till May.

The habit and general appearance of the tree is very much like that of a Nonpareil, and there can be no doubt of its having originated from a seed of that fruit. It is

a Gloucestershire apple, and was raised by a Dr. Ashmead, of Ashmeads, in that county. It is a very valuable and hardy variety, highly deserving of cultivation.

166. BOWYER'S RUSSET. *Hort. Soc. Cat.* No. 979. *Pom. Mag.* t. 121.

*Fruit* below the middle size, broadest at the base; the outline tolerably round, about two inches and a quarter in diameter, and one inch and three quarters deep. *Eye* close, in a small depression, surrounded by obscure wrinkled plaits. *Stalk* half an inch long, inserted in a middle-sized evenly-formed cavity. *Skin* covered all over with a fine golden russet. *Flesh* greenish white, with a tinge of yellow, and having a sharp, rich, aromatic juice.

A very handsome and valuable dessert apple in the month of September, and will keep a few weeks after this time.

Cuttings of it were sent to the Horticultural Society in 1824, by Mr. Boulton, of Hawthorn Hill, Maidenhead. It is perfectly hardy, bearing abundantly upon standards

167. BRADDICK'S NONPAREIL. *Hort. Trans.* Vol. iii. p. 268. t. 10. f. 3.

*Fruit* of a flattened globular figure, three inches in its widest, and two inches and a half in its shortest diameter, not much lessened near the eye, and nearly flat at the stalk. *Eye* rather small, inserted in a somewhat deep and nearly rounded basin, almost without plait or wrinkle. *Stalk* short, not deeply inserted. *Skin* smooth, greenish near the stalk, becoming tinged with yellowish brown, and a considerable portion of brownish red on the sunny side, and generally a patch of fine russet round the eye. *Stalk* short, not deeply inserted. *Flesh* yellowish, sweeter and more melting than the old Nonpareil, with a richly sugared and slightly aromatic juice.

A dessert apple from October till Christmas.

This very valuable apple was raised by John Braddick, Esq., in his garden at Thames Ditton, in Surrey.



168. EARLY NONPAREIL. *G. Lindl. Plan of an Orchard*, 1796.

Summer Nonpareil, }  
 Stagg's Nonpareil, } *Gardeners' Names in Norfolk.*

Hicks's Fancy. *Hort. Soc. Cat.* No. 450.

*Fruit* middle-sized, a little more long than broad, and somewhat narrowed at the crown. *Eye* small, in a very shallow basin. *Stalk* three quarters of an inch long, slender. *Skin* yellowish, covered with a very thin russet, interspersed with a few grey specks. *Flesh* yellowish white, very crisp, and tender. *Juice* plentiful, of a rich and highly aromatic flavour.

A dessert apple in October and November.

This very excellent apple was raised from a seed of the old Nonpareil, by a nurseryman of the name of Stagg, at Caister, near Great Yarmouth, in Norfolk, about fifty years ago. The tree has much the appearance of the Nonpareil, except its wood being shorter, and of a more upright growth. Its last name originated somewhat whimsically, in a nursery near town, in consequence of a gentleman of the name of Hicks having selected this, from a large collection of which he had tasted, in preference to any other. It is a hardy bearer, and highly deserving of cultivation.

169. FENOUILLET GRIS. *Duhamel*, 10. t. 5.

Anis. *Id.*

Caraway Russet. *Hort. Soc. Cat.* No. 982.

Spice Apple.

Brown Apple of Burnt Island. } *Id.* No. 1061.  
 Rook's-nest Apple. }

*Fruit* rather small, roundish ovate, of a very regular outline, without any angles on its sides, about two inches and a quarter in diameter at its base, and two inches deep. *Eye* small, with narrow diverging segments, deeply sunk in a narrow, funnel-shaped basin. *Stalk* short, deeply sunk in a funnel-shaped cavity, quite within the

base. *Skin* yellowish grey, covered with a thin russet, and very slightly tinged with brown on the sunny side. *Flesh* yellowish white, crisp, tender, with a saccharine and highly flavoured aromatic juice.

A dessert apple from November till February.

This is a very neat French apple, and has been some years in the London nurseries, where it is often sold under the name of Aromatic Russet. The tree is a rather small grower, with slender, smooth, wiry branches, which seldom produce any spurs upon those of the present year : it is hardy, and a good bearer.

170. GOLDEN RUSSET. *Forsyth*, Ed. 3. No. 57. *Hort. Soc. Cat.* No. 983.

*Fruit* below the middle size, pretty regular in its outline, without angles, generally about two inches deep, and two inches and a quarter in diameter. *Eye* rather small, close, moderately depressed, surrounded by irregular plaits, part of which are more prominent than the rest. *Stalk* very short, deeply inserted in an uneven narrow cavity, not protruding so far as the base. *Skin* thick, of a pale copper-coloured yellowish russet, very thick and rough on the shaded side, with a few patches, occasionally, of bright red on the sunny side, and verrucose at the base. *Flesh* pale yellow, very firm and crisp. *Juice* not plentiful, but saccharine, of an aromatic and slightly musky flavour.

A dessert apple from December till April.

The Golden Russet has been known in our gardens ever since the time of Ray, who makes it synonymous with the Aromatic Russet. The trees are very hardy, bearing well in bleak situations ; they grow to a good size, and are rather remarkable, in having a profusion of slender pendulous branches.

171. HORSHAM RUSSET. *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.

*Fruit* about the size of a Nonpareil, but not so

regular in its outline, generally about two inches and a quarter in diameter, and two inches deep. *Eye* small, closed, in a small depression without angles. *Stalk* short, rather thick, rather deeply inserted in a wide uneven cavity. *Skin* pale green, covered with a thin, yellowish grey russet round its upper part, with a pale salmon-coloured tinge on the sunny side. *Flesh* greenish white, firm, crisp. *Juice* plentiful, of a high aromatic Nonpareil flavour.

A dessert apple from November till March.

Raised from the seed of a Nonpareil about thirty years ago, by Mrs. Goose, of Horsham Saint Faith's, near Norwich. It is a very hardy tree, and a good bearer.

172. HUNT'S DUKE OF GLOUCESTER. *Hort. Trans.* Vol. iv. p. 525.

Hunt's Nonpareil. *Hort. Soc. Cat.* No. 659.

*Fruit* middle-sized, resembling a Nonpareil in form, but is a little more oval. *Skin* a clear green on the shaded side, but little of that colour is visible, nearly the whole being covered with thin russet, becoming coarser and thicker round the eye; on the sunny side it is tinged with a reddish brown. *Flesh* white, mixed with green, like the old Nonpareil, crisp, juicy, and high flavoured.

A dessert apple from November till March or April.

Raised by Dr. Fry, of Gloucester, from a seed of the Nonpareil, and was first exhibited at the Horticultural Society in 1820.

173. KNOBBY RUSSET. *Hort. Trans.* Vol. iv. p. 219.

*Fruit* middle-sized, of an oval form. *Eye* considerably depressed. *Stalk* short, deeply inserted. *Skin* yellow, with a mixture of green, but nearly covered with russetty warts. *Flesh* yellowish, crisp, not juicy, but sweet and high flavoured.



A dessert apple from November till May.

Fruit from Midhurst, in Sussex, gathered from the tree in January, 1820, was exhibited at the Horticultural Society in March and May following. It is a valuable fruit, and extremely hardy.

174. MARTIN NONPAREIL. *Hort. Trans.* Vol. iii. p. 456. *Pom. Mag.* t. 79.

*Fruit* larger than that of the old Nonpareil, and more irregular in figure; it is generally roundish, sometimes approaching a conical form. *Eye* rather wide, surrounded by broad angular plaits. *Stalk* short, thick, not deeply inserted. *Skin* lemon colour, sprinkled and shaded with yellowish brown russet. *Flesh* yellow, firm. *Juice* saccharine and rich.

A dessert apple from December till May.

This very valuable apple was raised by the Rev. George Williams, of Martin Hussingtree, near Worcester. It had been received by him from a nursery, as a crab-stock, about the year 1795. It is a great bearer as a standard tree, and highly valuable to those who cultivate fruit for the market, as it is in perfection at a period of the year when good apples fetch a high price.

175. OLD NONPAREIL. *Langley, Pom.* t. 79. f. 4. *Pom. Mag.* t. 86.

Non-Pareille. *Duhamel*, 35. t. 12. f. 2.

Nom-Pareil. *Knoop. Pom.* t. 9.

Reinette Nompareille. *Ib.* p. 51.

Grüne Reinette, *of the Germans*, according to the *Pom. Mag.*

*Fruit* approaching to middle-sized, flat, broadest at the base. *Eye* very small, prominent, or very slightly depressed. *Stalk* an inch long, slender, three quarters of which protrudes beyond the base. *Skin*, when fully ripened, greenish yellow, slightly coated with light russet; occasionally, where fully exposed to the sun, of a reddish brown. *Flesh* very firm, crisp. *Juice* not

plentiful, but of a most singularly rich, poignant, aromatic flavour.

One of our most admired dessert apples, in its greatest perfection from Christmas to Lady-day.

Switzer, in 1724, says, "The Nonpareil is no stranger in England, though it might have had its origin in France; yet there are trees of it about the Ashtons, in Oxfordshire, of about one hundred years old, which (as they have it by tradition) were first brought out of France, and planted by a Jesuit, in Queen Mary's or Queen Elizabeth's time." From which it appears that it must have been in our gardens above two centuries. The trees are regularly good bearers; and when grafted upon the Doucin stock, upon a good soil, and under judicious management, their fruit has been as perfect as the best of our newest productions.

176. OLD ROYAL RUSSET, *of the old Gardens.*

*Fruit* above the middle size, rather irregular in its outline, about three inches in diameter, and two inches and a half deep. *Eye* small, with a closed calyx, deeply sunk in a narrow, oblique, irregular basin, surrounded by blunt plaits. *Skin* a rough grey russet, upon a green ground, with dull brown breaking through on the sunny side. *Flesh* greenish white, very firm. *Juice* not plentiful, very sharp sub-acid, with a slight astringency before fully matured.

A culinary apple from November till April.

Late in the season, when it begins to shrivel, it eats pretty well; but before that time it is too harsh to bring to table. The trees grow to the largest size, are very hardy, and in all seasons great bearers.

The Leathercoat Russet of some country orchards is very different from this, very inferior, and making a very ugly tree, mostly full of disease, and not worth cultivating.

177. PATCH'S RUSSET. *Hort. Soc. Cat.* No. 993.

*Fruit* middle-sized, somewhat ovate, slightly angular on its sides, about two inches and a quarter deep, and two inches and a half or two inches and three quarters in diameter. *Eye* small, with a long, slender, connivent calyx, placed in a narrow, somewhat irregularly formed basin. *Stalk* an inch long, very slender, inserted in a funnel-shaped cavity, one half protruding beyond the base. *Skin* pale greenish yellow, covered with a thin grey russet. *Flesh* pale yellowish white, crisp. *Juice* brisk acid, with a rich aromatic flavour.

A dessert apple from November till March.

178. PENNINGTON'S SEEDLING. *Hort. Soc. Cat.* No. 778.

*Fruit* above the middle size, round, slightly angular on the sides, and somewhat flattened, broadest at the base, and narrowed at the crown; about three inches in diameter, and two inches and a quarter deep. *Eye* closed with long slender segments of the calyx, in a rather shallow irregularly formed hollow. *Stalk* three quarters of an inch long, strong, inserted in a wide uneven cavity, protruding beyond the base. *Skin* green when first gathered, with numerous small russetty specks on the shaded side; where exposed to the sun, covered pretty thickly with a scabrous warty russet, and tinged a little with pale brown. *Flesh* yellowish white, firm, crisp, juicy, saccharine mixed with a brisk acid, and of an agreeable aromatic flavour.

A dessert apple from November till March.

This is a new variety, and appears to be a very valuable apple, the description of which was taken from a fruit grown in the Horticultural Garden at Chiswick in 1830.

179. PILE'S RUSSET. *Miller*, Ed. 8. No. 17.

*Fruit* above the middle size, irregularly formed, with broad ribs extending from the base to the crown, where it is rather narrow, two inches and three quarters in diameter, and two inches and a quarter deep. *Eye*



closed, with a somewhat long leafy calyx, seated in a narrow, oblique, angular basin. *Stalk* short, deeply inserted in a wide uneven cavity, not protruding beyond the base. *Skin* pale green, covered with a good deal of russet, and tinged with muddy orange or dull brown on the sunny side. *Flesh* very firm, crisp. *Juice* saccharine, with a sub-acid briskness and aromatic flavour.

A dessert as well as culinary apple from November till March or April. Towards the spring, when the fruit begins to shrivel, the Pile's Russet is an excellent table fruit.

180. PINE-APPLE RUSSET. *G. Lindl. Plan of an Orchard*, 1796.

Hardingham's Russet, *of the Norwich Gardens*.

*Fruit* above the middle size, roundish ovate, with broad obtuse angles on its sides, about two inches and three quarters in diameter, and two inches and a half deep. *Eye* small, with a very short connivent calyx, placed in a shallow depression, surrounded by ten rather unequal plaits. *Stalk* an inch long, inserted in an uneven cavity, one half of which protrudes beyond the base. *Skin* pale greenish yellow, almost covered with white specks on one part, and a thick scabrous yellowish russet on the other, which extends round the stalk. *Flesh* very pale yellow, crisp, very short and tender. *Juice* more abundant than in any apple I have ever met with, as it generally runs very copiously as soon as cut open, saccharine, with that just proportion of acid which characterises our most valuable fruits, and of a spicy aromatic flavour, with a high perfume.

A dessert apple from the end of September to the middle of October.

This most valuable apple has taken its name from its abundance of juice, which somewhat resembles that of a Pine-apple. The oldest tree remembered in Norwich was growing a century ago in a garden belonging to

Mr. Hardingham, who died but a few years ago. The garden now belongs to Mr. William Youngman. It is undoubtedly one of the best apples of its season, and is highly deserving of cultivation.

181. PITMASTON NONPAREIL. *Hort. Trans.* Vol. v. p. 267. t. 10. f. 4.

Pitmaston Russet Nonpareil. *Ib.*

Saint John's Nonpareil. *Hort. Soc. Cat.* 669.

*Fruit* middle-sized, flatly compressed, rather narrowest at the crown, near three inches in its widest, and two inches and a half in its shortest diameter. *Eye* rather open, in a broad shallow basin, surrounded by slight irregular plaits. *Stalk* short, not deeply inserted. *Skin* of a dull green, nearly covered with russet, a little mixed with yellow, and faint red on the sunny side. *Flesh* greenish, rather more inclined to yellow than that of the Nonpareil. *Juice* rich, with a high aromatic flavour, and the peculiar perfume of the Nonpareil.

A dessert apple of great merit in November and December.

Raised by John Williams, Esq. in his garden at Pitmaston, Saint John's, near Worcester.

182. POWELL'S RUSSET. *Hort. Soc. Cat.* No. 994.

*Fruit* rather small, about two inches in diameter, and an inch and three quarters deep, somewhat flat at both ends, and quite free from angles on its sides. *Eye* small, open, slightly sunk in a shallow narrow bason. *Stalk* half an inch long, slender, inserted in a very regular round cavity, twice as deep as the crown. *Skin* pale yellowish green, partially covered with a thin pale russet, but wholly covered round the crown, and shaded with brown on the sunny side. *Flesh* firm, of a clear pale yellow. *Juice* plentiful, saccharine, and approaching in flavour to a well-ripened Nonpareil.

A very neat dessert apple from November till January.

This a good deal resembles the Acklam's Russet, except in the crown, which is narrower, and the depres-

sion not quite so deep. It is a very neat and excellent little apple, and may be justly reckoned one of our best Russets.

183. REINETTE DE HONGRIE. *Hort. Soc. Cat.* No. 908.

*Fruit* middle-sized, round, and somewhat flat, without any angles on its sides, two inches and a quarter deep, and two inches and three quarters in diameter. *Eye* rather small, with a connivent calyx, seated in a deep basin, surrounded by a few slight plaits. *Stalk* short, deeply inserted in a knobby cavity. *Skin* a completely thick, rough, grey russet, with a little faint orange on the sunny side, the whole covered with numerous warty specks, more or less prominent. *Flesh* greenish white, intermixed with green, firm, crisp. *Juice* saccharine, of a rich aromatic flavour.

A dessert apple from November till April.

184. ROSS NONPAREIL. *Hort. Trans.* Vol. iii. p. 454. *Pom. Mag.* t. 90.

*Fruit* middle-sized, roundish, not at all angular, about two inches and a half deep, and the same in diameter, but having one of its sides a little longer than the other. *Eye* small, placed in a shallow depression. *Stalk* an inch long, deeply inserted, protruding beyond the base. *Skin* russety, and stained with red on the sunny side. *Flesh* firm, greenish white, sweet and rich, with an agreeable perfumed fennel flavour.

A dessert fruit from November till April.

This is of Irish origin, and is one of the few fennel-flavoured apples which are cultivated among us. It is a great bearer, and healthy on all soils, and deserves an extended cultivation.

185. ROYAL RUSSET. *Miller*, Ed. 8. No. 15. *Pom. Mag.* t. 125.

Passe-Pomme de Canada, } of the French, accord-  
Reinette de Canada grise, } ing to the *Pom. Mag.*



*Fruit* large, broad at the base, enlarged in the middle, and narrowed at the crown, about three inches and three quarters in diameter, and nearly three inches deep, its form being rather flat than oblong. *Eye* rather small, with a long, closed calyx, placed in a narrow, and rather deep, unequally plaited basin. *Stalk* very short, deeply inserted in a widely formed hollow. *Skin* dull yellowish green, nearly covered with a somewhat thick grey russet, tinged with a little orange-brown on the sunny side. *Flesh* firm, greenish white, with a tinge of yellow. *Juice* saccharine, with a good deal of acid, and a slight aromatic flavour.

A culinary apple from November till May.

This is the Royal Russet of the London markets; but several other Russets go by this name in different parts of England. What is understood in many parts of the country as the Royal Russet, is described under the name of *Old Royal Russet*, which may serve to distinguish it from the present one.

186. SAM YOUNG. *Hort. Trans.* Vol. iii. p. 324. and 454. *Pom. Mag.* t. 130.

Irish Russet. *Hort. Soc. Cat.* 985, according to the *Pom. Mag.*

*Fruit* of a smallish size, somewhat globular, flattened, about one inch and three quarters deep, and two inches and a half in diameter. *Eye* remarkably wide and open, in a broad depression. *Stalk* short. *Skin* bright yellow, with minute brown spots, and a considerable quantity of russet, especially round the stalk; in some specimens red on the sunny side, usually cracking. *Flesh* inclining to yellow, mixed with green; tender, and melting. *Juice* plentiful, sweet, with a delicious flavour, scarcely inferior to that of the Golden Pippin.

An Irish dessert apple, of high reputation, ripe in November, and will keep good for two months.

The merits of this very valuable apple were made

known in 1818 by Mr. Robertson, of Kilkenny. It is certainly one of the best of our modern apples, and cannot have too general a cultivation.

187. SCARLET NONPAREIL. *Hort. Soc. Cat.* No. 670. *Pom. Mag.* t. 87.

*Fruit* middle-sized, larger than the old Nonpareil, about two inches and a half deep, and three inches in diameter, roundish, without any angles on its sides. *Eye* shallow, placed in a regularly-formed depression, surrounded with very small plaits. *Stalk* variable in length, sometimes nearly an inch long, sometimes a thick fleshy knob. *Skin* deep red next the sun, sprinkled with pale brown dots; the shaded part yellowish green, passing off into streaks towards the junction of the two colours. *Flesh* firm, yellowish white, juicy, rich, and very excellent.

A dessert apple from November till March.

The Scarlet Nonpareil was raised in a garden belonging to a public house at Esher, in Surrey, about 1773, from a seed of the old Nonpareil. Mrs. Grimwood purchased the original stock, from which some plants were obtained by Mr. Kirke, whose annual exhibitions in his garden of large quantities of its beautiful fruit have caused its cultivation now to be extended to almost every part of England, where it cannot fail of being universally admired. It is a very hardy sort, and a great and constant bearer. The Schäfer apple of the Germans, quoted in the *Hort. Soc. Cat.* as a synonym to this, is found to be a distinct variety.

188. SIELY'S MIGNONNE. *G. Lind. Cat.* 1805.

Pride of the Ditches. *Local, in Norwich.*

*Fruit* rather small, about one inch and three quarters deep, and the same in diameter. It is not quite circular, in consequence of one of its sides being occasionally a little flattened, but is without any angles. *Eye* small, with a closed calyx, placed somewhat deeply

in a rather irregularly formed narrow basin, surrounded by a few small plaits. *Stalk* half an inch long, slender, about one half within the base, in a narrow cavity, and occasionally pressed towards one side, by a protuberance on the opposite one. *Skin*, when clear, of a bright yellow, but mostly covered with a grey netted russet, rendering the skin scabrous. *Flesh* greenish yellow, firm, crisp, and tender. *Juice* saccharine, highly aromatic, and of a most excellent flavour.

A dessert apple from November till February.

This neat and very valuable little apple was introduced into notice about thirty years ago by the late Mr. Andrew Siely, of Norwich, who had it growing in his garden on the Castle Ditches, and being a favourite with him, he always called it the Pride of the Ditches. The tree is a weak grower, and somewhat tender. It is, therefore, advisable to graft it upon the Doucin stock, and train it either as a dwarf, or as an espalier in the garden. Its name of Siely's Mignonne was first published in my Nursery Catalogue of 1805.

189. SWEENEY NONPAREIL. *Hort. Trans.* Vol. iv. p. 526.

*Fruit* somewhat of the form of the old Nonpareil, but more irregular in its outline, and larger, about two inches and a half deep, and three inches in diameter. *Eye* small, perfectly closed by the short segments of the calyx, seated in a narrow and shallow depression, surrounded by a few wrinkled plaits. *Stalk* an inch long, slender, inserted in a wide but shallow cavity; and, like the old Nonpareil, it protrudes considerably beyond the base. *Skin* green, with white spots, which become oval round the stalk, and patches of russet all over it, having sometimes the brilliant colour of a fine Nonpareil. *Flesh* firm and crisp, with abundance of juice, in which a powerful acid is combined with much sugar.



A dessert apple from the middle of November till March.

This very fine apple was raised by J. N. Parker, Esq. in 1807, at Sweeney, in Shropshire. The tree is an abundant bearer, and the fruit sometimes grows to a large size; the largest it ever produced was in 1818, measuring eleven inches and a quarter in circumference, and weighing nine ounces and a quarter. Twenty of its fruit, exhibited at the Horticultural Society in 1820, weighed seven pounds thirteen ounces avoirdupoise.

190. SYKEHOUSE RUSSET. *Hooker, Pom. Lond. t. 40. Pom. Mag. t. 81.*

Prager, of some *Dutch Collections*, according to the *Pom. Mag.*

*Fruit* flat, middle-sized, of a roundish figure, and much flattened at both extremities, nearly three inches in diameter, and two inches and a quarter deep. *Eye* open, deeply sunk in an open even basin. *Stalk* variable in length, and not deeply inserted. *Skin* greenish yellow, more or less covered with a thin grey russet, which in some seasons almost entirely disappears; on the sunny side, of a deep rich brown, interspersed with small russetty patches. *Flesh* greenish white, approaching to yellow when fully matured, firm, juicy, with a fine subacid flavour.

A dessert apple from December till March.

This most excellent apple derives its name from the village of Sykehouse, in Yorkshire. Its young wood is somewhat long-jointed, very straight and erect, and grows to a greater length in one season than any other apple I have ever propagated. It is a hardy tree, and a good bearer, but best grafted on the Doucin stock, and trained in the garden as an espalier.

191. WHEELER'S RUSSET. *Miller, Ed. 8. No. 16.*

*Fruit* middle-sized, irregularly shaped and somewhat flat, from two inches and a half to two inches and three

quarters in diameter, and two to two inches and a quarter deep. *Eye* rather small, with a closed calyx, placed in a rather shallow, uneven, broad-plaited basin. *Stalk* short, inserted in a narrow funnel-shaped cavity, seldom protruding beyond the base. *Skin* pale yellowish grey russet quite round the fruit, and on the sunny side of a lively brown, sprinkled with russetty specks. *Flesh* firm, greenish white. *Juice* not plentiful, but of a brisk, saccharine, aromatic flavour, charged with acid.

A dessert and culinary apple from November till May.

This is a very excellent winter apple; and when highly ripened and beginning to shrivel, is one of the best russets of its season. The tree is very hardy, grows handsomely, and is an excellent bearer.

192. WHITE RUSSET. *Hort. Trans.* Vol. iii. p. 454.

*Fruit* rather large, angular on its sides, about three inches in diameter, and two inches and three quarters deep. *Eye* wrinkled. *Stalk* short. *Skin* yellowish russetty green, intermixed with white, and having a little light red on the sunny side. *Flesh* firm, and highly flavoured when in perfection, but apt to grow mealy when too ripe.

An Irish dessert apple, and in use there in November and December.

### SECT. VIII.—*Cider Apples.*

193. BENNET APPLE. *Pom. Heref.* t. 21.

*Fruit* somewhat long, irregularly shaped, broad at its base, and narrowing to the crown; but sometimes broader in the middle than at either of its extremities. A few obtuse angles terminate at the *eye*, which is small, with very short segments of the nearly closed

calyx. *Stalk* half an inch long, very slender. *Skin*, on the shady side, a dull, dingy-coloured, russetty grey, shaded on the sunny side with numerous streaks and patches of orange colour and muddy red.

Specific gravity of its *Juice* 1073.

This apple has been chiefly cultivated in the deep and strong soils of the south-west part of Herefordshire. It affords excellent cider, when mixed with other varieties.

Many of the trees are of great bulk, which prove it to have been known in the seventeenth century. Its name has, no doubt, been derived from the person who first raised it from seed.

194. BEST BACHE. *Pom. Heref.* t. 16.

Bache's Kernel. *Ib.*

*Fruit* middle-sized, of an oblong shape, with two or three obtuse angles, terminating at the crown. *Eye* small; segments of the calyx short and flat. *Stalk* short, very stiff, so that the fruit is always in the direction of the bud from which it sprang. *Skin* yellow, shaded and streaked with light and deeper red, with now and then a few black specks: these, however, are more to be attributed to a crowded state of old trees, than a natural appearance of healthy fruit from young trees in a state of vigour, and in a kind season.

This observation may be understood to hold good in every description of our orchard fruit.

Specific gravity of its *Juice* 1073.

The origin of its name cannot be ascertained; but as it has sometimes been called Bache's Kernel, it probably has originated from the name of the person who first raised it from seed. It is principally cultivated in the south-east part of Herefordshire.

195. COCCAGEE. *Hort. Soc. Cat.* 167.

Cockagee. *Forsyth*, Ed. 3. No. 22.

*Fruit* middle-sized, conical, two inches and a half deep, and two inches and three quarters in diameter, a



little angular on its sides, which terminate irregularly in the crown. *Eye* small, with a closed calyx, rather deeply sunk in an uneven, irregularly plaited basin. *Stalk* short, inserted in a narrow, shallow cavity, not protruded beyond the base. *Skin* smooth, pale lemon colour quite round the fruit, with a few greenish specks interspersed. *Flesh* rather soft, yellowish white. *Juice* sharp acid, with an unpleasant astringency.

This apple produces the well known, and by some highly esteemed, Coccagee Cider. Mr. Forsyth describes it as of a red colour next the sun; but those which were given me by Mr. Kirke were perfectly free from red in every part. I had no means of ascertaining the specific gravity of its juice.

196. COWARNE RED. *Pom. Heref.* t. 28.

*Fruit* of a pretty good size, a little more long than broad, but narrow at the crown, in which appear a few obtuse and undefined plaits. *Eye* small, with very short converging segments of the calyx. *Stalk* hardly half an inch long, very stiff and straight. *Skin*, a small part of it pale gold on the shady side and round the base, but of a bright red over a great part, and where fully exposed to the sun of an intense deep purplish crimson: there are numerous short streaks which mark the shady side of the fruit.

Specific gravity of its *Juice* 1069.

The trees of this sort grow to a large size, and are great bearers. Its name arises from the parish of Cowarne, near Bromyard, in Herefordshire, where it was first raised something more than a century ago. This name does not occur in the old catalogues.

— DOWNTON PIPPIN. See No. 50.

This apple sprang like the Grange Apple, and in the same year, from a seed of the Orange Pippin, and the pollen of the Golden Pippin. The original tree, with that of the Grange Apple, is growing at Wormsley

Grange, in Herefordshire. The young trees very soon come into bearing, and the fruit is excellent.

Specific gravity of its *Juice* 1080.

197. FOREST STYRE. *Pom. Heref.* t. 12.

Red Styre. *Ib.*

*Fruit* middle-sized, globular, not much unlike the Orange Pippin, except its being deeper, and sunk at the eye, which is nearly closed by the short, blunt segments of the calyx. The crown is regularly marked quite into the eye by ten regularly marked obtuse plaits. *Stalk* short, causing the fruit to sit pretty close to the branches. *Skin* soft yellow, shaded and marbled with deepish orange.

Specific gravity of its *Juice* 1076 to 1081.

The Styre, or Stire, is a native of Gloucestershire, and is planted principally in the light soils, in the neighbourhood of the Forest of Dean, where it affords a stronger cider than the deeper soils of Herefordshire. Styre cider may be found in the neighbourhood of Chepstow of thirty and forty years old. In Phillips's Poem on Cider he calls this the *Stirom*, a name which is now become obsolete.

198. FOXLEY APPLE. *Pom. Heref.* t. 14.

*Fruit* very small, growing in clusters of two or three together, somewhat globular, but a little narrowed at the crown. *Eye* not sunk, the segments of the calyx strong, narrow, and diverging. *Stalk* half an inch long, slender. *Skin* bright gold, very full of minute dots, and shaded with slight dashes and streaks of deep orange.

Specific gravity of its *Juice* 1080.

Raised by Mr. Knight, at Wormsley Grange, from a seed of the Siberian Crab, which had been fertilised by the pollen of the Golden Pippin. Mr. Knight is induced to believe that no situation can be found in which our native Crab will grow and produce fruit, where the Foxley Apple will not afford a fine cider. It derives

its name, Foxley, from the seat of the late Uvedale Price, Esq., in whose garden, on a grafted tree, it acquired maturity. It obtained the premium of the Herefordshire Agricultural Society in 1808.

199. FOX-WHELP. *Pom. Heref. t. 3.*

*Fruit* irregular, somewhat oval-shaped, with two or three prominent angles which terminate in the eye : crown rather narrow and pointed, and the base uneven. *Skin* yellow and red mixed, with a good deal of deeper red streaked all over the fruit.

Specific gravity of the *Juice* 1076 to 1080.

The expressed juice of this is extremely rich and saccharine, and enters, in a greater or less proportion, into the composition of many of the finest ciders now made in Herefordshire, to which it communicates both strength and flavour. It has been known ever since the time of Ray, in 1688; and Mr. Knight believes it to be a native of Herefordshire.

200. FRIAR APPLE. *Pom. Heref. t. 30.*

*Fruit* of a good size, somewhat conical, being broad at its base, and tapering to the crown, which is very narrow and pointed. *Eye* sunk, and surrounded by four or five obtuse, but prominent plaits. *Stalk* short and stiff, notwithstanding which the fruit are generally pendent. *Skin* dull grass green on the shaded side; but where exposed to the sun, of a very dark, muddy, livid red.

Specific gravity of its *Juice* 1073.

This apple is cultivated principally in the north-west parts of Herefordshire. The trees are generally vigorous and productive, and in kind seasons its cider is very good. It is difficult to say from what its name has originated, as nothing more can be traced of its history.

201. GARTER APPLE. *Pom. Heref. t. 26.*

*Fruit* middle-sized, oblong, tapering from the base to its crown, perfectly round in its circumference, and free



from angles. *Eye* a little sunk, and closed by the short segments of the calyx. *Stalk* short. *Skin* pale yellow on the shaded side, but where exposed to the sun of a bright lively red, shaded with darker streaks and patches quite into the crown.

Specific gravity of its *Juice* 1066.

The Garter Apple has been much cultivated during the decay of the older and more valuable varieties; and in mixing with those, though it contains but a small portion of saccharine matter, it contributes to afford excellent cider. The origin of its name is quite uncertain.

— GOLDEN HARVEY. *See* No. 91.

The cider produced from the Golden Harvey, or Brandy Apple, is of very great strength, with little richness; it has thence been called the Brandy Apple: in a very warm situation and season, it, however, sometimes affords a most exceedingly rich cider.

Specific gravity of its *Juice* 1085.

There are different varieties of the apple cultivated in Herefordshire under the name of Harvey: the Golden Harvey derives its name from the bright yellow colour of its pulp.

— GOLDEN PIPPIN. *See* No. 26.

The Golden Pippin, although one of our very finest dessert apples, is likewise one which has ever been the most esteemed for its cider.

Specific gravity of its *Juice* 1078.

202. GRANGE APPLE. *Pom. Heref.* t. 7.

*Fruit* of small size, globular, round at the crown. *Eye* very little sunk, the segments of the calyx strong, acute, reflexed. *Stalk* short and thick. *Skin* yellowish green, a little russetted near the base with a darker greyish green, and more inclined to yellow on the sunny side.

Specific gravity of its *Juice* 1079.

Raised at Wormsley Grange by Mr. Knight, from a seed of the Orange Pippin, which had been fertilised by the pollen of the Golden Pippin, in 1791. It is a very excellent cider fruit, and obtained the premium given by the Agricultural Society of Herefordshire, in 1802, for the best cider apple recently raised from seed.

203. HAGLOE CRAB. *Pom. Heref. t. 5.*

*Fruit* small, ill-shaped, something between an apple and a crab, more long than broad, wide at the base, and narrower at the crown, which is a little sunk, and the eye flat. *Skin* pale yellow, a little marbled in different directions with a russetty grey, and having a few red specks or streaks on the sunny side. *Eye* flat, with a spreading calyx. *Stalk* short.

Specific gravity of its *Juice* 1081.

The Hagloe Crab, when planted on a dry soil, with a calcareous bottom, in a warm situation and season, produces a most excellent cider, both of strength and body. Mr. Marshall states it to have been raised by Mr. Bellamy, of Hagloe, in the parish of Awre, in Gloucestershire, towards the end of the seventeenth century ; but Mr. Knight thinks it existed long previous to that time, as long ago the original tree could not be found at Hagloe.

204. LOAN PEARMAIN. *Pom. Heref. t. 6.*

*Fruit* rather small, somewhat globular ; the crown is rather narrow ; the *Eye*, and the segments of the calyx flat. *Skin* pale yellow, marbled all over with orange-coloured specks and streaks. *Stalk* about half an inch long, fleshy next the fruit.

Specific gravity of its *Juice* 1072.

As a cider apple, the Loan Pearmain possesses much merit, and contains a considerable proportion of saccharine matter, combined with a good deal of astringency. The tree is a weak grower, and is frequently encumbered with a multiplicity of slender shoots. It does not

appear to have been known in the seventeenth century, nor can its origin now be satisfactorily ascertained.

This pretty little fruit is not the Loan's Pearmain of the nurseries about London.

205. OLD QUINING. *Pom. Heref. t. 19.*

*Fruit* oblong, having obtuse but prominent angles, extending from the base to the crown, where they correspond to the number of the divisions of the calyx. *Eye* small, with erect segments, *Stalk* half an inch long, slender. *Skin* dull, dingy yellow, very much shaded with red, and of a very high dark colour on the sunny side.

Specific gravity of the *Juice* 1073.

Ray, who wrote in the sixteenth century, mentions the Queening Apple, and it has also been called Queening by other writers ; but there seems to be no authority for this orthography. It appears more probably to have originated from *Coin* (often called *Quoin*), from its angular sides. The fruit is very good for table when first gathered from the tree. As a cider apple it was formerly held in esteem ; but more modern kinds seem, at the present day, to have usurped its place.

206. ORANGE PIPPIN. *Pom. Heref. t. 8.*

Marygold. *Hort. Soc. Cat. 593.*

Isle of Wight Orange. *Ib. 484.*

Isle of Wight Pippin. *Ibid.*

*Fruit* middle-sized, globular. *Eye* but little sunk, with broad, acute segments of the calyx. *Stalk* very short. *Skin* a yellowish golden grey, with a russetty epidermis, highly coloured with orange and red on the sunny side.

Specific gravity of the *Juice* 1074.

This very beautiful apple is cultivated in Herefordshire, both as a dessert and cider apple. Its yellow pulp communicates a fine golden tinge to the juice



of other varieties, and it is of itself an excellent cider fruit.

Its name has originated, no doubt, from the appearance of its fruit when highly ripened, resembling that of a crop of very ripe Seville Oranges. There are trees now to be found 100 years old ; but where it originated cannot be ascertained.

It has been supposed by some that the Orange Pippin was brought from Normandy to the Isle of Wight, and that the first of the kind was planted in the garden of Wraxhall Cottage, near the under cliff, where it was growing in 1817.

207. PAWSAN. *Pom. Heref. t. 15.*

*Fruit* above the middle size, pretty round, without angles ; but sometimes it is rather oval. *Crown* but little hollow. *Eye* small, with short reflexed segments of the calyx. *Skin* dull muddy olive-green, a good deal reticulated with a fine network. *Stalk* three quarters of an inch long, slender, causing the fruit to be pendent.

Specific gravity of the *Juice* 1076.

Many trees of the Pawsan are found in the south-east or Ryeland district of Herefordshire, which have apparently stood more than a century. Its pulp is exceedingly rich and yellow, and in some seasons it affords cider of the very finest quality. Its name cannot be traced to any probable source.

208. RED MUST. *Pom. Heref. t. 4.*

*Fruit* nearly, if not quite, the largest cider apple cultivated in Herefordshire. It is rather broad and flattish, a little irregular at its base, which is hollow. *Stalk* slender. *Crown* sunk. *Eye* deep, with a stout erect calyx. *Skin* greenish yellow on the shaded side, with a deep rosy colour where exposed to the sun, and shaded with a darker red.

Specific gravity of the *Juice* 1064.

Ray has both a Red and a White Must apple among his cider fruit. The Red Must has been more extensively cultivated in Herefordshire than it is at present. Its cider has always been held in estimation; and although frequently thin of itself, when its fruit have been pressed with others, the cider has been much superior to that which could have been obtained from those sorts if pressed alone. It appears to be a native of Herefordshire, the deep soils of which produce trees of considerable magnitude.

209. REDSTREAK. *Pom. Heref. t. 1.*

*Fruit* nearly globular, but narrowed at the crown. *Eye* small, with a converging calyx. *Stalk* slender. *Skin* yellowish gold colour, but of a vermilion red where exposed to the sun, with deeper streaks, which are more or less marked all around the fruit.

Specific gravity of the *Juice* 1079.

Mr. Knight, the author of the very interesting *Pomona Herefordensis*, is of opinion that the Redstreak was the first fine cider apple that was cultivated in Herefordshire, or probably in England; and thinks it may be doubted, whether excellent cider was ever made in any country previous to the existence of this apple.

It is unquestionably a native of Herefordshire, and is supposed to have been raised from seed by Lord Scudamore in the beginning of the seventeenth century. When it began to be first cultivated, it was called *Scudamore's Crab*, and he certainly first pointed out its excellence to the Herefordshire planters. Lord Scudamore was ambassador to the court of France in the time of King Charles the First.

210. SIBERIAN BITTER-SWEET. *Hort. Trans. Vol. vi. p. 547.*

*Fruit* rather more than twice the size of the Siberian Crab, and not unlike it in shape, but with more colour

on its sunny side. Mr. Knight, who raised it from a seed of the Siberian Crab, which had been fertilised by the pollen of the Golden Harvey, says it is wholly worthless, except for the press; for this purpose it is highly valuable, when crushed with the more austere sorts, as it contains a larger portion of saccharine matter than any other apple known. I have tasted it at Mr. Knight's, and could compare it to nothing so much as to a sweet apple sliced and dipped in moist sugar. It obtained the premium awarded by the Agricultural Society of Herefordshire in 1826, for the best new variety of cider apple.

The tree is a most abundant bearer, and possesses the valuable property of resisting the attacks of the white mealy insect, in the same manner as the Winter Majitin of Norfolk. The Siberian Bitter-Sweet appears to have produced its first fruit in 1818, as Mr. Knight says in a letter to me (September, 1830), "The original tree has borne thirteen successive crops, in defiance of several very severe and destructive frosts; and all heavy ones: the quality of the fruit consequently is apt to suffer greatly, and this takes off much from its value, as overloaded trees never afford rich fruit, or fine cider."

211. SIBERIAN HARVEY. *Pom. Heref.* t. 23.

*Fruit* small, and nearly globular. *Eye* small, with short connivent segments of the calyx. *Stalk* short. *Skin* of a bright gold colour, tinged with faint and deeper red on the sunny side. The fruit grows a good deal in clusters on slender wing branches.

Specific gravity of the *Juice* 1091.

This was raised by Mr. Knight from a seed of the Siberian Crab, which had been fertilised by the pollen of the Golden Harvey. It produced blossoms first in 1807, and that year obtained the premium of the Agricultural Society of Herefordshire. Its juice is intensely sweet. The fruit becomes ripe the middle of October,



but will remain on the tree long after it is ripe, and after its leaves are fallen.

212. STEAD'S KERNEL. *Pom. Heref. t. 25.*

*Fruit* a little turbinate, or top-shaped, something resembling a quince. *Eye* small, flat, with a short truncate, or covered calyx. *Stalk* short. *Skin* yellow, a little reticulated with a slight greyish russet, and a few small specks intermixed.

Specific gravity of the *Juice* 1074.

As a cider apple, this appears to possess great merit, combining a slight degree of astringency with much sweetness. It ripens in October, and is also a good culinary apple during its season.

It was raised from seed by the late Daniel Stead, at Brierly, near Leominster, in Herefordshire.

— WINTER PEARMAIN, *see* No. 161. *Ray*, 1688.

Parmain d'Hiver. *Knoof. Pom. p. 64. t. 11.*

Old Pearmain. *Pom. Heref. t. 29.*

*Fruit* middle-sized, regular in shape, and about one-fourth part more long than broad. *Crown* a little narrowed. *Eye* small, and closed by the shut segments of the calyx. *Stalk* short. *Skin* grass green, with a little colour of a livid red on the sunny side, interspersed with a few dark specks.

Specific gravity of the *Juice* 1079.

This was extensively cultivated in the seventeenth century, and is called by Evelyn and Worlidge the Winter Pearmain. Knoop also calls it Pepin Parmain d'Angleterre, from which it would appear, that on the Continent it was considered of English origin. It is a very good apple, and in a fine season is equally calculated for the press or the dessert.

213. WOODCOCK APPLE. *Pom. Heref. t. 10.*

*Fruit* middle-sized, of an oval shape, tapering a little to the crown, which is narrow. *Eye* flat, with broad segments of the calyx. *Stalk* three quarters of an inch

long, thick, and fleshy, and curved inwards towards the fruit. *Skin* yellow, nearly covered with a soft red, and much deeper colour on the sunny side.

Specific gravity of the *Juice* 1073.

The Woodcock apple has been frequently mentioned by writers of the seventeenth century, as a cider apple of great excellence; but its cultivation seems on the decline. Its name is generally supposed to have been derived from an imaginary resemblance of the form of the fruit and fruit-stalk, in some instances, to the head and beak of a woodcock.

214. YELLOW ELLIOT. *Pom. Heref.* t. 17.

*Fruit* of a good size, rather more flat than long, having a few obtuse angles terminating in the crown. *Eye* small, with short diverging segments of the calyx. *Stalk* short. *Skin* pale yellow, slightly shaded with orange on the sunny side.

Specific gravity of the *juice* 1076.

The Yellow Elliot was well known by planters of the seventeenth century. The cider in a new state is harsh and astringent; but it grows soft and mellows with age. It is supposed to have derived its name from the person who raised it from seed, as we find it mentioned by Phillips in his poem on cider.

*A Selection of Apples for a small Garden in the Southern and Midland Counties of England.*

SUMMER APPLES.

Early Red Margaret	-	13	Spring Grove Codlin	-	9
Margaret	-	5	Summer Golden Pippin	-	10

AUTUMNAL APPLES.

Early Nonpareil	-	168	King of the Pippins	-	24
Franklin's Golden Pippin	-	24	Old Golden Pippin	-	26
Hughes's Golden Pippin	-	29	Padley's Pippin	-	34
Keswick Codlin	-	56	Pine Apple Russet	-	180

## WINTER APPLES.

Acklam's Russet	-	-	163	Hanwell Souring	-	-	139
Ashmead's Kernel	-	-	165	Hubbard's Pearmain	-	-	142
Barcelona Pearmain	-	-	118	Margil	-	-	100
Canadian Reinette	-	-	76	Martin Nonpareil	-	-	174
Cornish Aromatic	-	-	78	Norfolk Beaufin	-	-	105
Court of Wick	-	-	79	Northern Greening	-	-	149
Dutch Mignonne	-	-	82	Old Nonpareil	-	-	175
Fearn's Pippin	-	-	87	Ribston Pippin	-	-	155
Golden Harvey	-	-	91	Royal Pearmain	-	-	156

*Northern Counties of England, and Southern of Scotland.*

## SUMMER APPLES.

Early Red Margaret	-	13	Oslin	-	-	6
Margaret	-	5	Red Quarendon	-	-	8

## AUTUMNAL APPLES.

Early Nonpareil	-	-	168	King of the Pippins	-	24
English Codlin	-	-	53	Old Golden Pippin	-	26
Franklin's Golden Pippin	24			Padley's Pippin	-	34
Hughes's Golden Pippin	29			Pine Apple Russet	-	180
Keswick Codlin	-	-	56	Wormsley Pippin	-	43

## WINTER APPLES.

Acklam's Russet	-	-	163	Minchal Crab	-	-	101
Adams's Pearmain	-	-	115	New York Pippin	-	-	147
Blenheim Pippin	-	-	72	Norfolk Colman	-	-	110
Canadian Reinette	-	-	76	Northern Greening	-	-	149
Cornish Aromatic	-	-	78	Old Nonpareil	-	-	175
Dutch Mignonne	-	-	82	Ribston Pippin	-	-	155
Margil	-	-	100	Royal Pearmain	-	-	156
Martin Nonpareil	-	-	174	Scarlet Nonpareil	-	-	187

*Highlands of Scotland.*

## SUMMER APPLES.

Early Julien	-	-	2	Oslin	-	-	6
Early Red Margaret	-	-	13	Rivelstone Pippin	-	-	15
Hawthornden	-	-	27	Summer Pearmain	-	-	64



WINTER APPLES.

Blenheim Pippin	-	-	72	Northern Greening	-	149
Canadian Reinette	-	-	76	Old Nonpareil	-	175
Contin Reinette	-	-	77*	Piles Russet	-	179
Coul Blush	-	-	130*	Ribston Pippin	-	155
Fulwood	-	-	89	Royal Russet	-	185
Golden Reinette	-	-	93	Scarlet Nonpareil	-	187
Kinellan Apple	-	-	144*	Sweeny Nonpareil	-	189
Lemon Pippin	-	-	145	Tarvey Codlin	-	158*
Margil	-	-	100	Yorkshire Greening	-	114

In the Highlands of Scotland winter apples can hardly be expected to arrive at perfection, unless when planted against walls.

The variety of apples cultivated in this country is by far too numerous to attempt any thing like a complete description : even to enumerate them would be a most difficult task, owing to the great uncertainty of their names among nurserymen, gardeners, and orchardists, and the multiplicity of names under which they are known in different parts of the kingdom.

In apples, a greater confusion exists in this respect than in any other description of fruit. This arises not so much from the great number of varieties which are grown, as from the number of growers, some of whom seek to profit by their crops alone, regarding but little their nomenclature. Nurserymen, who are more anxious to grow a large stock for sale than to be careful as to its character, are led into error by taking it for granted that the name of a fruit they propagate is its correct name, and no other : hence arises the frequency of so many of our fruits being sold under wrong names. Gardeners, who purchase trees, become deceived by this procedure, and do not discover the error, unless they have been imposed upon by the substitution of something worthless, wholly and obviously at variance with the character of the fruit that was sold them. This is a serious evil,

to say nothing of the disappointment to the purchaser ; for, unless the mistake be detected at first, the longer the tree grows before it is discovered, the more time will have been lost in its cultivation ; and, be it remembered, this time is irrecoverable.

The foregoing descriptions of many of our most popular apples, it is presumed, will be found sufficiently clear, to enable the pomologist to detect these egregious and every-day blunders, and to ascertain whether he cultivates those fruits that have been sold him, or whether he has had others substituted for them.

### *Propagation.*

There are only two kinds of stocks on which it is desirable to propagate the apple in this country: the *Wild Crab*, from which our verjuice is obtained, and the *Doucin* stock. The first is that for our most vigorous and hardy sorts for orchard planting ; the second for our more tender and delicate dessert apples, for dwarf trees, and espaliers for the garden. This last is most generally, in our nurseries, called the *Paradise* stock, although widely different from the *Pomme Paradis* of the French, a sort not worth growing in this country.

In the cider counties, the crab is generally trained up standard high, and when grown sufficiently large for the purpose, it is grafted the height at which it is intended the head of the tree should be formed : this is generally from seven to eight feet from the ground. In the nurseries, all the apples intended for standards are grafted about nine inches high only, allowing them to grow up standard high, and forming the head upon the second year's shoot ; but, instead of grafting them, a much better method is to bud them, as they make much better trees in the same length of time.

This latter practice is recommended for standards only, as I have always found grafted plants of apples, and also those of pears, plums, and cherries, far superior for dwarfs to those which have been raised from buds.

### *Pruning and Training.*

With regard to pruning, training, and general management of fruit trees of every description, I wish it to be fully understood, that they cannot be removed from the nursery too soon after the wood has become ripe, and the leaves fallen off; for between this time and the winter many of them will make fresh roots, and be prepared to push forth their young shoots with much more vigour in the spring, than those whose transplanting has been deferred till a late period of the season.

It should, therefore, be constantly borne in mind, that where the greatest success is desired in forming new plantations of trees, whether in the orchard or the garden, such necessary precautions should not be lost sight of in order to secure it.

The first step to be taken, in order to the accomplishment of this object, is an early and effectual preparation of the soil; and the next, an early transplanting of the trees; the rest will depend upon their subsequent management. On this latter subject I shall give a few short, and, I hope, intelligible directions, under the different heads as they occur, in addition to what has been said when treating of their propagation.

### *Open Standards.*

Such trees as are intended for open standards should be young, clean, and healthy; their stems should be



straight, and their heads should consist of not less than three nor more than four branches, equal in strength, and regularly placed : these will be sufficient to form the principal limbs, for the support of the largest heads that can be required.

The trees should be staked as soon as planted, in order to keep them upright, and to secure them against violent winds. They should not be headed down the first year, nor will they require to be headed down afterwards, in such trees whose growth is upright ; but such as are of a pendent growth should remain till they are well established in the ground ; and may then be headed down, leaving the branches nine or twelve inches long, when the young shoots will assume a more upright direction. At the end of the year these should be thinned out, selecting those which are the best placed and most regular in their growth for forming the future head. After this, nothing more will be necessary than to look them over from time to time, cutting out carefully any superabundant branches which may appear, particularly those which have a tendency to injure the proper figure of the head, or are likely to become stronger than the rest : these latter, if suffered to remain, will injure any description of tree, whether it be a standard, an espalier, or whether it be trained against a wall.

### *Open Dwarfs.*

Open dwarfs are such as are generally planted on the borders, or in the quarters of the garden, and consist of such as are intended to furnish fruit for the dessert only : those for the kitchen more properly belong to the orchard department. Besides, open dwarfs should consist of those kinds whose wood is short, slender, and easily kept within a moderate compass ; this latter object

is accomplished more effectually by grafting them upon the *Doucin* stock ; the crab being destined to the support of orchard standards, or dwarfs for large gardens, where the trees can be allowed plenty of room. And here it may be observed, that dwarfs on crab-stocks are much more adapted for large and ponderous fruit than standards, as they not only produce larger fruit, but are less likely to be blown down by high winds. Trees for this purpose should have their branches of an equal strength : those which have been grafted one year, or what are termed by nurserymen maiden plants, are the best ; they should not be cut down when planted, but should stand a year, and then be headed down to the length of four or six inches, according to their strength ; these will produce three or four shoots from each cut-down branch, which will be sufficient to form a head. At the end of the second year, two or three of the best placed of these from each branch should be selected, and shortened back to nine, twelve, or fifteen inches each, according to their strength, taking care to keep the head perfectly balanced (if the expression may be allowed), so that one side shall not be higher nor more numerous in its branches than the other, and all must be kept as near as may be at an equal distance from each other. If this regularity in forming the head be attended to and effected at first, there will be no difficulty in keeping it so afterwards, by observing either to prune to that bud immediately on the inside next to the centre of the tree, or that immediately on the outside. By this means, viewing it from the centre, the branches will be produced in a perpendicular line from the eye ; whereas, if pruned to a bud on the right or left side of the branch, the young shoot will be produced in the same direction : so that if the branches formed round a circle be not thus pruned to the eyes on the right successively, or the left successively, a very material difference will be found,

and the regularity of the tree will be destroyed, in one single year's pruning; which may be readily illustrated thus:—Fix four branches, either in a direct line, or to a circular hoop, at the distance of eight inches from each other: let the first branch on the left be called *a*, the second *b*, the third *c*, the fourth *d*; head down *a* to the left hand bud; *b* to the right; *c* to the left; and *d* to the right. When these have grown a year, those between *b* and *c* will be only six inches apart, while those between *a* and *b* and between *c* and *d* will be ten inches: thus the distances now are not as eight to eight, but as six to ten; which would require two years' pruning in a contrary direction to restore the head to its former regularity: and it must not be forgotten that this system of pruning will hold good in every other case.

What has just been said, has reference only to the leading shoots, which are always produced from the terminal buds when pruned, and which alone form the figure and beauty of the tree. The intermediate space must of course be provided for at the same time, having a regard to the number of branches thus employed, that they do not crowd each other. On the contrary, they must be kept thin, and perfectly open, so as to admit plenty of sun and air, without which the fruit produced will be small and good for but little: the middle of the tree, indeed, must be kept quite open from the first to the last, taking care that all the surrounding branches lead outwards, and preserving a regular distance from each other.

In pruning the supernumerary shoots, they should be cut down to within an inch of the bottom, which will generally cause the surrounding eyes to form natural blossom spurs; but where the tree is in a vigorous state of growth, branches will probably be produced instead



of spurs: if so, they must all be cut out close, except one, which must be shortened as before.

In all the winter prunings, care must be taken to keep the spurs short and close, none of which should at any time exceed three inches; cutting out clean all the blank spurs, which have produced fruit the previous summer, to the next perfect bud below.

Should canker be perceived in any of the branches, or older limbs, if of a formidable nature, they should, at this pruning, be cut out to the sound wood, where, in general, nature will have provided some young shoots of more than usual strength, for the purpose of remedying the defect. When canker arises from some accidental cause, such as wounds, by early attention it may be overcome; but when it arises from a constitutional disease, amputation is the only remedy for the affected part. Should it break out on an extended scale, an efficacious remedy will be sought in vain—the shortest, and the least expensive, will be to root up the tree.

These appear to me to be all the instructions necessary to be observed in the management of open dwarfs: they are, at least, such as I have myself pursued for many years; and I have found ample compensation, not only in abundant crops, but in fine and perfect specimens of fruit.

### *Espaliers.*

Espalier trees are of old standing in this country, and are admirably adapted for small gardens, where every yard of room is of consequence; and in large gardens they are equally valuable with the open dwarf.

There are two ways of forming espaliers: the most common is that of training the two sides in the manner of horizontal wings: this method always leaves the centre open, from the curvature of the inner branches,

which gives the tree an awkward and vacant appearance. The other method is to train a perpendicular shoot from the centre, and furnish the sides with branches at right angles from the main stem : this last appears to me the most simple, and the best ; because it leaves no blank in the tree, and is the most easy to be accomplished.

In proceeding to form a tree of this description, select a plant of one year old from the graft, with three even shoots if possible : when planted, place five short stakes in the line the espalier is intended to be trained,—one in the centre, and two on each side,—at a foot distance from each other ; training the centre shoot perpendicularly to the centre stake, and the two side shoots horizontally to the four others : these must be kept at their full length till the plant has been established a year. If then it appears to be in a state of vigour, cut back the three branches ; the two side ones to six inches, and the centre one to nine or ten. When the young shoots are produced from these, train the extreme or strongest one from each of the side branches horizontally. The centre shoot will have produced three shoots at least ; the uppermost of which must be continued perpendicularly, and the two next beneath trained horizontally, one on each side. This will then form the espalier. This process must be continued from year to year till the tree has arrived at its intended height, which is generally about five feet.

If the centre shoot produces three others annually when cut down to nine inches, it will require seven years to complete the seven series of horizontal branches : but sometimes it happens that the centre shoot possesses sufficient vigour to produce two series, or five branches, by shortening it to eighteen inches instead of nine ; if so, this advantage may be seized.

Should the tree, after having been planted a year, not possess sufficient vigour to throw out three shoots

from the centre branch, all the three branches must be cut back to two or three eyes, and a single shoot trained from each: the year following proceed as directed at first: this will cause a delay in forming the tree.

After this, the horizontal shoots must be trained at length, shortening the supernumerary ones so as to form natural spurs, as directed for the open dwarfs: the spurs, also, must be treated in the same manner.

In training the espalier, it will of course have been found necessary, after the second year, to increase the number, as well as the size, of the stakes: they should be clean and straight, regularly placed, and supplied to the extent required by the tree.

If the large-fruited kitchen apples, upon crab-stocks, are intended to be grown as espaliers, the branches should be trained at twelve inches distance from each other, instead of nine.

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<i>Garnon's Apple</i>	-	80	<i>Iron-stone Pippin</i>	-	83
<i>Garter</i>	-	201	<i>Isle of Wight Orange</i>	-	206
<i>Glace de Zélande</i>	-	11	<i>Isle of Wight Pippin</i>	-	206
<i>Glace Rouge</i>	-	118	<i>Janurea</i>	-	76
<i>Glory of the West</i>	-	52	<i>Jubilee Pippin</i>	-	55
<i>Glory of York</i>	-	155	<i>July Flower</i>	-	130
<i>Gogar Pippin</i>	-	90	<i>Juneating</i>	-	4
<i>Golden Drop</i>	-	79	<i>Kentish Pippin</i>	-	143
<i>Golden Harvey</i>	-	91	<i>Kerry Pippin</i>	-	30
<i>Golden Lustre</i>	-	136	<i>Keswick Codlin</i>	-	56
<i>Golden Noble</i>	-	92	<i>Kinellan Apple</i>	-	144*
<i>Golden Pearmain</i>	-	137	<i>King of the Pippins</i>	-	57
<i>Golden Pippin</i>	-	26	<i>Kirke's Golden Pippin</i>	-	31
<i>Golden Reinette</i>	-	93	<i>Kirke's Lord Nelson</i>	-	96

<i>Kleiner Casseler Reinette</i>	- 118	Norfolk Paradise	- 148
<i>Knight's Codlin</i>	- 43	<i>Norfolk Pippin</i>	- 115
<i>Knight's Golden Pippin</i>	- 50	<i>Norfolk Storing</i>	- 110
<i>Knight's Pippin</i>	- 50	Northern Greening	- 149
<i>Knightwick Pippin</i>	- 79	<i>Nutmeg Cockle Pippin</i>	- 128
Knobby Russet	- 173	<i>Nutmeg Pippin</i>	- 128
Lamb Abbey Pearmain	- 144	Oake's Apple	- 33
<i>Langton Nonesuch</i>	- 32	Old Nonpareil	- 175
<i>Large Fall Pippin</i>	- 159	<i>Old Pearmain</i>	- 161
Lemon Pippin	- 145	Old Quining	- 205
Loan Pearmain	- 204	Old Royal Russet	- 176
London Pippin	- 97	Orange Pippin	- 206
Longville's Kernel	- 58	Ord's Apple	- 150
Lucombe's Seedling	- 98	<i>Orgeline</i>	- 6
<i>Magdalene</i>	- 5	<i>Orjeline</i>	- 6
Malcarle	- 99	Ortley Apple	- 151
Mank's Codlin	- 59	Oslin Apple	- 6
Margaret	- 13	<i>Oslin Pippin</i>	- 6
<i>Margaret</i>	- 5	Oxnead Pearmain	- 152
<i>Margaretha Apfel</i>	- 13	Padley's Pippin	- 34
Margil	- 100	<i>Parmain d'Été</i>	- 64
Martin Nonpareil	- 174	<i>Parmain d'Hiver</i>	- 161
<i>Marygold</i>	- 206	<i>Parmain Double</i>	- 156
<i>Matchless</i>	- 104	<i>Parmain Royal</i>	- 156
<i>Mela Carla</i>	- 99	<i>Parmain Royal de long</i>	
<i>Mela Janurea</i>	- 76	<i>durée</i>	- 156
Mineer's Dumpling	- 102	<i>Passe Pomme de Canada</i>	- 185
Minchall Crab	- 101	Patch's Russet	- 177
<i>Minshul Crab</i>	- 101	<i>Paternoster Appel</i>	82
<i>Motteux's Seedling</i>	- 67	Pawsan	- 207
Nelson's Codling	- 60	Pennington's Seedling	- 178
<i>Never-fail</i>	- 86	<i>Pépin d'Or</i>	- 26
New Rock Pippin	- 146	<i>Pépin Parmain d'Angle-</i>	
Newtown Pippin	- 103	<i>terre</i>	- 161
Newtown Spitzemberg	- 104	Petit Jean	- 153
New York Pippin	- 147	Philadelphia Pippin	- 35
<i>Nom-pareil</i>	- 175	<i>Phillip's Reinette</i>	- 79
Nonesuch	- 32	Pile's Russet	- 179
<i>Nonsuch</i>	- 32	Pine Apple Russet	- 180
<i>Nonpareil</i>	- 175	Pinner Seedling	- 154
<i>Non-pareille</i>	- 175	Pitmaston Nonpareil	- 181
Norfolk Beaufin	- 105	<i>Pitmaston Russet Nonpareil</i>	181
<i>Norfolk Beefin</i>	- 105	<i>Pomme de Caractère</i>	- 84
<i>Norfolk Colman</i>	- 110	<i>Pomme de Laak</i>	- 82



Pomme de Neige	- 36	Royal Pearmain	- 156
Portugal Apple	- 76	Royal Pearmain	- 64
Postdoff	- 73	Royal Reinette	- 157
Postophe d'Hiver	- 73	Royal Russet	- 185
Potter's Large	- 37	Ruckman's Pearmain	- 137
Powell's Russet	- 182	Rymer	- 61
Prager	- 190	Sack Apple	- 8
Pride of the Ditches	- 188	St. John's Nonpareil	- 181
Pyrus Astracantha	- 11	Sam Young	- 186
Queen's Apple	- 73	Sam's Crab	- 58
Rambour Franc	- 25	Scarlet Crofton	- 39
Rambour Gros	- 25	Scarlet Nonpareil	- 187
Red Astracan	- 7	Scarlet Pearmain	- 62
Red Calville	- 14	Scarlet Perfume	- 21
Red Ingestrie	- 38	Siberian Bittersweet	- 210
Red Ingestrie Pippin	- 38	Siberian Harvey	- 211
Red Juneating	- 13	Siely's Mignonne	- 188
Red Must	- 208	Simpson's Pippin	- 150
Red Quarenden	- 8	Simpson's Seedling	- 150
Redstreak	- 209	Sops in Wine	- 63
Red Styre	- 197	Sops of Wine	- 63
Reinette Bâtarde	- 73	Speckled Golden Reinette	- 118
Reinette Blanche d'Espagne	159	Spice Apple	- 169
Reinette de Caen	- 76	Spring Grove Codlin	- 9
Reinette de Canada	- 76	Stagg's Nonpareil	- 168
Reinette de Canada à Côtes	76	Stead's Kernel	- 212
Reinette de Canada Blanche	76	Stone Pippin	- 158
Reinette de Canada Grise	- 185	Striped Beaufin	- 108
Reinette des Carmes	- 118	Striped Holland Pippin	- 40
Reinette d'Hongrie	- 183	Sudlow's Tall Pippin	- 24
Reinette Dorée	- 82	Sugarloaf Pippin	- 16
Reinette Franche	- 106	Summer Broaden	- 41
Reinette Grosse de Canada	76	Summer Colman	- 41
Reinette Nonpareille	- 175	Summer Golden Pippin	- 10
Reinette Rouge	- 118	Summer Nonpareil	- 168
Reinette Rousse	- 118	Summer Pearmain	- 64
Revelstone Pippin	- 15	Sweeney Nonpareil	- 189
Ribston Pippin	- 155	Sykehouse Russet	- 190
Robinson Pippin	- 107	Tarvey Codlin	- 158*
Rode Wyn Appel	- 63	Transparent Codlin	- 65
Rolland Apple	- 121	Transparent de Moscovie	- 11
Rook's Nest	- 169	Traver's Apple	- 155
Ross Nonpareil	- 184	Waltham Abbey Seedling	42
Rother Jacobs Apfel	- 13	Wellington	- 81

Wheeler's Russet	- 191	Winter Red Calville	- 162
White Astracan	- 11	Winter White Calville	- 113
<i>White Cockle</i>	- 128	Woodcock	- 213
<i>White Hawthornden</i>	- 27	<i>Wood's Huntingdon</i>	- 79
<i>White Pippin</i>	- 158	<i>Wood's Transparent Pippin</i>	79
White Russet	- 192	<i>Woodstock Pippin</i>	- 72
White Spanish Reinette	- 159	<i>Wormsley Pippin</i>	- 43
<i>White Stone Pippin</i>	- 158	Wyken Pippin	- 44
Whitmore's Pippin	- 160	<i>Wyker Pippin</i>	- 93
William's Pippin	- 66	Yellow Elliot	- 214
Winter Broaden	- 109	<i>Yellow German Reinette</i>	- 93
Winter Colman	- 110	Yellow Ingestrie	- 45
Winter Majetin	- 111	Yorkshire Greening	- 114
Winter Pearmain	- 161	<i>Young's Long Keeping</i>	- 83
Winter Queening	- 112		

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## CHAP. III.

### APRICOTS.

#### 1. BLOTCHED-LEAVED ROMAN.

Blotched-leaved Turkey. *Hort. Soc. Cat.* No. 27.

Variegated Turkey. *Ib.*

Abricot Maculé, *of the French.*

The Blotched-leaved Roman Apricot differs in no respect from the Roman Apricot, No. 11., except in its blotched leaves; more than one half of the plants budded annually in the nurseries becoming plain the first year of their growth from the bud. When the leaves retain their blotched character, the wood which produces them is always, more or less, striped and mottled with yellow, green, and brown.

DUHAMEL, Vol. i. p. 145., particularly mentions this variety of *Abricot commun*, indicating clearly that

those who have considered it as a Turkey Apricot have been decidedly wrong.

2. BREDA. *Hort. Soc. Cat.* No. 2. *Pom. Mag.* t. 146.

Abricot de Hollande, } *Duhamel*, Vol. i. p. 138. t. 4.  
or Amande Aveline. } according to the *Pom. Mag.*

Royal Persian. *Hort. Soc. Cat.* No. 23.

*Fruit* rather small, its general form roundish, but often approaching to be somewhat four-sided. The *Suture* is moderately deep, with a depression at its termination on the summit. The *Skin*, where exposed to the sun, is of a deep brownish orange. *Flesh* deep orange, parting freely from the stone, juicy, rich, and high flavoured. *Stone* rather small, roundish, compressed, but not so much as in some others. *Kernel* sweet, like a hazel-nut : hence the synonym of *Amande Aveline*, in France.

Ripens from the beginning to the middle of August on walls, and its perfection is considerably prolonged on standards.

There is very little doubt that this is the true Breda Apricot, as has been satisfactorily ascertained in the Horticultural Garden at Chiswick, and explained in the Pomological Magazine ; but it is not the one mentioned by Miller. The Breda, Turkey, and Orange are the only varieties cultivated in our gardens, which have sweet kernels. There is a very fine open standard of this Apricot in the Horticultural Garden at Chiswick, which last year (1830) produced a fine crop of most excellent fruit.

3. BRUSSELS. *Miller*, No. 7.

*Fruit* of a middling size, of a somewhat oval figure, and a good deal compressed on its sides. *Suture* deep at the base, shallow at the apex. *Skin* pale yellow, full of white specks; on the sunny side red, marked with dark-brown specks and spots. *Flesh* yellow, firm, of a



high brisk flavour, readily separating from the stone. *Kernel* bitter, very different to that of the Breda, which is sweet.

Ripe the middle and end of August.

In a sheltered situation, exposed to the south, the Brussels Apricot bears and ripens well upon an open standard. In this case, the fruit is not so large, but of a very deep colour, a little russetty where exposed to the sun, and of a very high flavour. Thirty years ago there were four of these trees growing in a gentleman's garden at Colchester, the largest of which in some seasons produced two hundred dozen of fine fruit.

There are also at this time three or four very large trees growing as open standards in the Duke of Devonshire's gardens at Chiswick, which produce abundance of very fine fruit annually.

4. HEMSKIRKE. *Pom. Mag.* t. 11.

*Fruit* middle-sized, roundish, slightly compressed, very like a small Moorpark, from which it is only distinguished externally by its size. *Flesh* very bright, deep, clear orange, more tender and juicy than the Moorpark, with a particularly rich delicate flavour, resembling that of an excellent Green Gage Plum. *Stone* much smaller than that of the Moorpark, without a pervious passage. *Kernel* nearly sweet.

Ripe the end of July and beginning of August.

We are indebted to the late Mr. Lee for the introduction of this Apricot: it is a most excellent early fruit, and highly deserving of attention.

It bears freely on an east wall, where it ripens thoroughly by the end of July, acquiring a high luscious flavour, superior even to that of the Moorpark.

5. LARGE EARLY APRICOT. *Pom. Mag.* t. 142.

Abricot Gros Précoce, } of the French, according to  
Abricot de St. Jean, } the *Pom. Mag.*

Abricot de St. Jean rouge, in Languedoc. *Ib.*

Abricot gros d'Alexandrie, in *Provence*. *Ib.*

*Fruit* middle-sized, about two inches and a quarter long and two inches in diameter, somewhat oblong, compressed, projecting considerably on the side of the suture, which is deep, and terminates in a projecting point situated towards the back, beyond the axis of the fruit; back nearly straight. *Skin* downy, of a fine bright orange, and next the sun with spots of deeper red, pale orange on the other side. *Flesh* parting from the stone, orange-coloured, juicy, rich. *Stone* brown, much flattened, oval, sharp in the front, perforated along the back from the base to the apex. *Kernel* bitter.

Ripe ten days or a fortnight earlier than the Roman. In France it ripens on Midsummer-day, whence its name of A. de St. Jean.

6. MOORPARK. *Hooker, Pom. Lond. t. 9.*

Anson's,	} of different Collections.
Temple's,	
Dunmore's Breda,	

*Fruit* large, of a roundish figure, about seven inches and a half in circumference each way, deeply hollowed at the base, and compressed on its sides, one of which is swelled considerably more than the other at the suture, which gives it an oblique appearance. *Skin* pale yellow on the shaded side, but of a deep orange colour, shaded and marbled with brownish red on the side next the sun, and full of dark specks. *Flesh* very firm, bright orange, separating clean from the stone. *Juice* plentiful and excellent. *Stone* rather rugged, with a pervious passage, containing a bitter kernel.

Ripe the end of August and beginning of September.

The Moorpark Apricot, now so universally known throughout England, is said to have been brought into this country by Sir William Temple, and planted in his garden at Moorpark: if so, it must have been an inha-

bitant here for more than 130 years, as Sir William died in 1700, at the age of 72. An old workman is now (1830) employed in the gardens at Moorpark, who remembers quite well what had always been considered as the original tree, and he points out the place where it stood ; but this tree has been dead some years, and its place is now occupied by an Orange Apricot, which appears to have been planted ten or twelve years ago.

Mr. Hooker, in his *Pomona Londinensis*, says it was introduced by Lord Anson, and cultivated in his garden at Rickmansworth in Hertfordshire: the former account, however, would appear to be most correct ; as the fruit in question is known in almost every county in England by the name of Moorpark, whilst the name of Anson's appears to be prevalent in the county of Norfolk principally.

The pervious passage in its stone has not been noticed by any of our writers till lately, nor is it readily discovered ; its aperture is in a small groove on the thin side near its base, a pin inserted into which and pushed forward will open its further orifice, and thus effect its passage through the stone.

7. ORANGE. *Miller*, No. 2.

Early Orange. *Hort. Soc. Cat.* No. 14.

Royal George. *Ib.* 21.

Royal Orange. *Ib.* 15.

*Fruit* larger than the Masculine, about five inches in circumference each way, and of a roundish figure. *Structure* with a considerable swelling on one of its sides, and having a deep hollow base. *Skin* pale orange, on the side next the wall, and when fully ripe, of a deep orange tinged with red, and spotted with dark purple next the sun. *Flesh* deep orange, succulent, and well flavoured. *Stone* small, orbicular, thick in the middle, and nearly smooth, not separating clean from the flesh. *Kernel* sweet, like that of the Breda and Turkey.

Ripe the beginning and middle of August.



8. PEACH APRICOT. *Forsyth, Ed. 3. No. 9.*

Abricot Pêche. *Pom. Franc. t. 7. f. 10.*

Abricot Pêche. *Duhamel. Vol. i. p. 145.*

Abricot de Nancy. *Ib. No. 10. t. 6.*

Imperial Anson's. *Hort. Soc. Cat. No. 5.*

*Fruit* very large, frequently from eight to nine inches in circumference, deeply hollowed at its base, and compressed on its sides. *Suture* well defined, with a thickening on one of its sides. *Skin* pale yellow in the shade; but of a deep orange, shaded, and mottled with dark brown, on the sunny side. *Flesh* firm, deep orange, and full of a very high-flavoured juice. *Stone* with a pervious passage, and a bitter kernel.

Ripe, end of August and beginning of September.

The Peach Apricot is supposed by some to be the same as the Moorpark; and, indeed, it has all its leading characters; but an extensive cultivation of it for more than twenty years has convinced me to the contrary. Its wood is similar, but more gross, less firm, and the tree more tender. Mr. Forsyth says it was introduced from Paris, by his Grace the Duke of Northumberland, in 1767. It is the largest and the best of all the apricots. A tree of this sort was planted in the gardens at Holkham forty years ago, where I have seen fruit of an extraordinary size under the management of Mr. Sandys, who has frequently had them of six ounces and a half in weight, and in any season three of them would weigh a pound avoirdupois.

9. PURPLE. *Pom. Franc. 1. p. 36. t. 5. f. 8.*

Alexandrian Apricot. *Ib.*

Abricot Angoumois. *Duhamel, No. 4. t. 3.*

Abricot Violet, *of the Luxembourg Cat.*

Black Apricot. *Forsyth, Ed. 3. No. 10.*

*Fruit* nearly spherical, about five inches in circumference. *Suture* deep, extending from the base to its

apex. *Skin* covered with a very fine velvety down, of a pale red on the shaded side, of a deep red or purple on the side next the sun. *Flesh* pale red, except near the stone, where it is of a deep orange colour, from which it separates. *Juice* subacid, with a somewhat astringent, but pleasant flavour. *Kernel* sweet.

Ripe the middle and end of August.

This singular little Apricot is highly esteemed in France, from whence it was introduced by Sir Joseph Banks, and bore fruit for the first time in this country, in his garden at Spring Grove, in 1799. At a short distance it has more the appearance of an Orleans Plum than an Apricot.

10. RED MASCULINE. *Hort. Soc. Cat.* No. 9.

Masculine. *Langley*, p. 88. t. 15. fig. 1. *Miller*, No. 1.

Abricot Précoce. *Duhamel*, No. 1. t. 1.

Abricot Hâtif Musqué. *Ib.*

*Fruit* small, of a roundish figure, about four inches and a half in circumference each way. *Suture* rather rather deep, and considerably swelled on one of its sides. *Skin* pale orange next the wall; when fully exposed, of a red colour next the sun, marked with dark red or purplish spots. *Flesh* pale or orange, full of a sweet musky juice. *Stone* obtuse, thick, smooth, and separates clean from the flesh. *Kernel* bitter.

Ripe the middle and end of July.

The Masculine Apricot ripened at Twickenham in 1727, on a south wall, May 21st. — *Langley*.

This is the earliest Apricot cultivated in England. The tree is tender, and requires to be planted on a south, or south-east aspect, in a warm and sheltered situation, without which the crops are seldom abundant.

11. ROMAN. *Langley, Pom.* p. 89. t. 15. f. 9. *Pom. Mag.* t. 13.

Abricot Commun. *Duhamel*, 1. p. 135. t. 2.

*Fruit* middle-sized, in form slightly compressed, inclining to oval. *Skin* dull straw colour, with a little dotting of orange or red on the sunny side, but in such small quantity, that the skin has always a pallid appearance. *Suture* shallow. *Flesh* dull pale straw colour, soft, dry, rather meally, with a little sweetness and acidity. *Stone* flat, oblong, rather obtuse at each end, with a very even surface, separating from the flesh. *Kernel* very bitter.

Ripe the middle of August.

The Roman Apricot is the most common in our gardens; its principal recommendations are its hardness and plentiful bearing. It is best before fully ripe.

12. ROYAL. *Pom. Mag.* t. 2.

Abrirot Royale. *Bon. Jard.* 1827. p. 288.

*Fruit* next in size to the Moorpark, rather oval, slightly compressed. *Skin* dull yellow, slightly coloured with red on a small space. *Suture* shallow. *Flesh* pale orange, very firm, sweet, juicy, and high-flavoured, with a slight degree of acidity. *Stone* large, oval, not adhering to the flesh, blunt at each end, with scarcely any passage in the edge. *Kernel* slightly bitter; much less so than in the Moorpark.

Ripe the beginning of August, a week or ten days before the Moorpark. Raised a few years ago in the royal garden of the Luxembourg, and first noticed in the Bon Jardinier of 1826, where it is considered as a better fruit than that of the Moorpark.

13. TURKEY. *Miller*, No. 5. *Pom. Mag.* t. 25.

Large Turkey. *Hort. Soc. Cat.* No. 26.

*Fruit* about the middle size, in form nearly spherical, not compressed like the Moorpark. *Skin* very handsome deep yellow, with a number of rich, brownish, orange-red spots and blotches next the sun. *Flesh* pale yellow, firm, juicy, sweet, with a little acid, very rich and ex-



cellent. *Stone* separating freely, in figure like that of the Moorpark, but without the pervious passage. *Kernel* quite sweet, like that of an almond.

Ripe about the middle or latter end of August.

The Turkey and Roman Apricots are continually confounded with each other, and yet their characters are obviously and clearly distinct. The Turkey is spherical, more deeply coloured, with a *sweet* kernel; the Roman is somewhat oval, slightly compressed, dull straw-coloured, and has a very *bitter* kernel, it also ripens a few days sooner.

The Abricot de Nancy of Duhamel (*fructu maximo compresso*, as he defines it) has been quoted in the *Pom. Mag.* as a synonym of the Turkey; but the well-known globular, uncompressed character of the latter, leads me to consider it as an accidental mistake.

14. WHITE MASCULINE. *Forsyth, Ed. 7. No. 5.*

Abricot Blanc. *Duhamel, No. 2.*

*Fruit* similar to that of the Red Masculine in size and figure. *Skin* nearly white; a pale straw colour on the side next the wall, but of a pale yellow, shaded and mottled with a reddish brown, on the side next the sun. *Flesh* white, very delicate, and adheres slightly to the stone. *Juice* sweet, with an agreeable peach-like flavour. *Kernel* bitter.

Ripe the end of July.

This succeeds the Red Masculine in its time of ripening, and in France it is considered the better fruit of the two; but like that, it is tender, and requires to be planted against a south, or south-east wall, and to have a warm sheltered situation, to insure productive crops.

*A Selection of Apricots for a small Garden in the Southern and Midland Counties of England.*

Breda	-	-	-	2	Hemskirke	-	-	4
Brussels	-	-	-	3	Large Early	-	-	5

Moorpark	6	Roman	11
Peach Apricot	8	Royal	12
Red Masculine	10	Turkey	13

*Northern Counties of England, and Southern of Scotland.*

Brussels	3	Orange	7
Hemskirke	4	Peach Apricot	8
Large Early	5	Roman	11
Moorpark	6	Royal	12

*Highlands of Scotland.*

Brussels	3	Breda	2
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Apricots will not succeed in the Highlands of Scotland, except in the most favourable situations, and when planted against a south wall.

*Propagation.*

The Apricot is budded principally upon two sorts of stocks; the Muscle, and the Common Plum. The Breda, Orange, Peach Apricot, Purple, and Royal, are those generally budded upon the Muscle; and although the Moorpark is for the most part budded upon the Common Plum, on which it takes freely, yet I am persuaded that if it were budded upon the Muscle, the trees would be better, last longer in a state of health and vigour, and produce their fruit superior both in size and quality. The other sorts are of course budded upon the common stock, a sort well known, and propagated by all the stock growers in the county of Surrey.

Apricots are, however, by many nurserymen, budded upon the Brussels, and another by the name of the Brompton stock. When standard trees are wanted for a temporary covering for the upper part of high walls,

till intermediate dwarfs are large enough to occupy their place, the practice of budding standard high upon the Brussels stock may be allowed ; but to bud Apricots, or any other fruit, upon the Brompton stock, is a practice which ought to be discontinued, even for a temporary purpose. Where trees of a more permanent character are required, the substitution of such a stock cannot be too strongly condemned. Indeed, I hope the day is not far distant when so worthless a stock will be banished from every nursery in the kingdom. I speak thus forcibly, having been compelled to burn many hundreds of beautiful-looking trees, of Peaches, Nectarines, and Apricots, of two and three years training, which had become wholly worthless, in consequence of their having been budded upon the Brompton stock.

### *Pruning and Training.*

In proceeding to the pruning and training of Apricots, I must refer to what is said in the propagation of Peaches and Nectarines, so far as regards the choice of trees, and their heading down, it being equally applicable to the Apricot.

If a maiden plant breaks well, it will furnish two or three shoots on each side, which number in all cases must be equal, in order to form a handsome tree : the lowest shoot on each side must be trained horizontally, and the others in an oblique or rising direction.

In the following winter, if the branches on each side be two or three, they must be shortened to six inches each : these will furnish three each for the following summer. In May or June, as soon as the shoots are of a sufficient length, those which are the best placed must be trained at five or six inches distance from each other, removing at the same time such others as are not wanted.



In the next winter's pruning these must be shortened according to their strength; the leading shoot from each branch is usually the strongest: these may be cut back to nine or twelve inches, and the others to six or nine. In the summer, care must be taken to select and train as many of the best-placed young shoots as are wanted to form the figure of the tree, proceeding thus from year to year till it is completely furnished, both in its sides and middle, for there ought not then to be a blank space in any part within its extent.

The commencement of summer pruning of Apricots always takes place in May, as soon as the young shoots are two or three inches long: this is generally termed by gardeners the *disbudding* season; because the superfluous shoots are at this time removed, leaving those only which are required to elongate the branches, and to furnish fruit for the succeeding season.

The disbudding of the young shoots is by many gardeners performed by pinching them off with the finger and thumb: this may be done tolerably well with care; but I have seen some, who have been gardeners for years, and who have torn them off, lacerating the bark, and leaving holes in the branches whence they were taken; the consequence has been a diseased state of the tree, with gum flowing from almost every limb. A man possessing a reflecting mind must ever be incapable of practising such a barbarous method. Instead, therefore, of disbudding by either of the former methods, I would recommend a small, sharp, thin-bladed knife to be made use of, cutting off the supernumerary shoots, close to the bark of the branch, but not into it, and shortening the smaller ones to half an inch, which will occasion many of them to form natural spurs for blossoms at the base.

In the winter pruning of Apricots, every shoot should be shortened according to its strength: no one should

ever exceed eighteen inches, and few will ever require to be less than six : in a general way, from ten to fourteen inches, in full-grown trees, appears to be the most proper length to be allowed.

By pruning thus short, and training the branches thin, the trees will be kept in vigour, the fruit will always attain its full size under favourable circumstances, and its quality will be good.

The Moorpark Apricot, in some situations, is apt to be affected by canker in different parts of the tree, thereby occasioning a partial loss of its limbs. When this takes place in old trees, it is too late to apply a remedy ; but its occurrence may be prevented by taking up the young tree after it has been trained three or four years, cutting off close those roots which have a perpendicular direction, and spreading out the others horizontally, and re-planting it again ; taking care that the part where it had been budded, be kept six or eight inches above the surface of the ground. If this be carefully performed, without shaking the mould off the roots, the progress of the tree will be but little impeded by the operation. At the end of three years more this should be repeated in the same manner, after which it will rarely happen that any of those local injuries will take place.

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## CHAP. IV.

## CHERRIES.

SECT. I. — *Fruit Round.*

1. AMBRÉE. *Forsyth Ed.* 7. p. 79.

Cerise Ambrée. *Duhamel*, No. 14. t. 11.

*Fruit* large, round at the head, but flattened next the stalk, which is about two inches long. *Skin* rather thick, of a fine amber colour, mottled with light red and yellow, and of a bright red where exposed to the sun. *Flesh* pale yellow, somewhat transparent, with white veins, and slightly tinged with red under the skin next the sun. *Juice* plentiful, sugary, and when fully ripe very excellent. *Stone* with a very sharp point.

Ripe the end of July, and beginning of August. This is rather too tender for an open standard, unless in a warm sheltered situation; but does remarkably well when trained against an east wall.

2. ARCHDUKE. *Forsyth. Ed.* 7. No. 4.

Griotte de Portugal. *Duhamel*, No. 18. t. 13.

Portugal Duke. *Pom. Franc.* 2. p. 40. t. 27. f. 21.



*Fruit* clustered like the May Duke, and much of the same colour; but larger, with a shorter stalk, and inserted in a deeper hollow, ripening at least a fortnight later. The Arch Duke is a much more vigorous grower than the May Duke, with longer diverging branches, and larger leaves. It is equally hardy as an open standard, and may be planted to advantage among Morellos on a north wall.

3. BELLE DE CHOISY. *Jard. Fruit.* Vol. ii. p. 21.  
t. 7. *Pom. Mag.* t. 42.

Cerise de la Palembre, } *of the French Gardens, ac-*  
Cerise Doucette, } *cording to the Pom. Mag.*

*Fruit* growing by pairs, middle-sized, roundish, depressed at the apex. *Stalk*, from the forks an inch, neck half an inch long. *Skin* transparent, red, mottled with amber colour, especially on the shaded side. *Flesh* amber-coloured, tender, and sweet. *Stone* middle-sized, round.

Ripe in July, rather before the May Duke.

This cherry is of French origin, and is said to have been raised at Choisy, near Paris, about the year 1760. The general habit of the tree is that of the the May Duke; but the branches are rather more spreading than the common one, and the leaves more evenly serrated.

It bears well on an open standard, and is very deserving of cultivation.

4. CARNATION. *Langley*, t. 16. f. 3.

*Fruit* large, round, almost the colour of the Kentish, but more marbled with red. *Flesh* firm, with a very good-flavoured juice.

Ripe in August.

The branches, as well as the trees, have a good deal of the character of the Kentish; but they are stronger, the leaves larger, deeply and doubly serrated.

The Carnation Cherry, is a shy bearer generally, on an open standard; but when trained as an espalier, in a

warm garden, where it has plenty of sun, it bears extremely well, and the fruit is much finer.

5. EARLY MAY. *Miller*, No. 2.

Small Early May. *Langley*, t. 17. f. 2.

Cerisier Noir, à fruit rond précoce. *Duh.* 1. p. 168. t. 3.

*Fruit* small, round, a little flattened at both extremities. *Stalk* one inch and a quarter long, slender, deeply inserted. *Skin* of a pale red colour. *Flesh* soft, juicy, but not high flavoured.

Ripe in June before any of the Dukes.

This cherry ripened at Twickenham, in 1727, on the 25th of April, O.S., or the 6th of May, N.S., according to *Langley*.

The wood of this sort is very slender and wiry, with small shining leaves. Its only merit is that of ripening before any other. It requires a south or south-east wall, being too tender for an open standard.

6. HOLMAN'S DUKE. *Langley*, t. 17. f. 1.

*Fruit* round, flattened at both ends, of a very deep red; and when highly ripened in the sun, it is almost black. *Flesh* very melting, juicy, and of a most excellent flavour.

Ripe the middle and end of August.

The Holman's Duke is a very distinct variety of the Duke, and cannot well be confounded with any other. Its shoots are short, erect, straight, short-jointed, and more slender than any of the other varieties; and when the May Duke is fully ripe, the fruit of this is quite green, and ripening at least a month later in all situations. It is one of our most hardy sorts, and when planted against a north wall is highly valuable; not only as affording a most certain crop, but as prolonging the season of the Duke to a late period, and as a connecting link between all the rest and the Morello.

7. JEFFREY'S ROYAL. *G. Lindl. Plan of an Orchard*, 1796.

Royale. *Duhamel*, 20, t. 15.

Cherry Duke. *Id.*

*Fruit* round, nearly as large as a May Duke, a little hollowed at the base, in clusters, some of which have four cherries on a common peduncle. *Stalk* an inch from the fork, and a quarter of an inch above it. *Skin* of a fine deep red, which becomes almost black when fully ripe. *Flesh* pale red, firm, succulent. *Juice* plentiful, rich, and high flavoured.

Ripe the middle and end of July.

This cherry was introduced into notice about fifty years ago by a Mr. Jeffrey, a nurseryman at Brompton Park. The tree is the most compact grower of all the sorts in our collections, its branches seldom shooting more than six or nine inches in a year: the buds are so close together, and the spurs so numerous and crowded, that the fruit forms most dense bunches. It can scarcely be propagated otherwise than by budding.

8. KENTISH. *Miller*, No. 1.

Flemish. *Langley*, t. 18. f. 1.

*Fruit* middle-sized, round, flattened at both ends. *Stalk* one inch and a half long, slender, and sunk in a rather deep hollow. *Skin* of a dingy red, slightly marbled with dull brown, and having occasionally a few both opaque and transparent spots. *Flesh* rather firm, but succulent, with a somewhat astringent but saccharine juice.

Ripe about the middle of August.

This is one of the most common and most hardy cherries cultivated in this country, the May Duke excepted. It is very probably one of those which were brought from Flanders by Richard Haines, about three hundred years ago. EVELYN says, "It was the plain industry of one Richard Haines, a fruiterer to King



Henry VIII., that the fields and environs of about thirty towns, in Kent only, were planted with fruit trees from Flanders, to the unusual benefit and general improvement of that county to this day."

The trees grow like those of the Morello, with slender branches and shining leaves. The stone is so strongly attached to the stalk, as to be withdrawn by it from the pulp with facility, leaving the fruit apparently whole: a property, I believe, not possessed by any other cherry. In this state it is laid on hair sieves and exposed to the sun, where it dries and becomes a delicious sweetmeat, similar in appearance to that of a large sultana raisin, and will keep thus for twelve months.

9. LATE DUKE. *Pom. Mag.* t. 45.

Cerise Angloise tardive. *Hort. Soc. Cat.* No. 22. according to the *Pom. Mag.*

*Fruit* large, above the size of a May Duke, bluntly heart-shaped, somewhat compressed, with a shallow depression on one side. *Skin* a rich shining red. *Flesh* tender, amber-coloured, juicy, and rich, of the same quality as a May Duke. *Stone* rather large, roundish, ovate, compressed.

Ripe on a standard in August.

This cherry has a great affinity to the Arch Duke, if not absolutely the same. It appears, however, to be scarce in our gardens, and to be better known among the French than with us, although its name indicates its being of English origin. The branches are of vigorous growth, but more spreading than those of the May Duke, and the leaves are larger.

10. MAY DUKE. *Langley*, t. 17. fig. 3. *Miller*, No. 3. *Hooker*, *Pom. Lond.* t. 28.

*Fruit* roundish, flattened at both ends, of a deep red colour, and growing in clusters: when fully ripe, the flesh is soft, juicy, and tender, with a very pleasant acid, and a rich agreeable flavour.

Ripe the middle of July.

This cherry ripened at Twickenham in 1727, on May 20. O. S., or on May 31, N. S., according to Langley.

The common May Duke, as an open standard, is more extensively planted in every county in England than any other cherry, a sufficient indication of its utility and value to the orchardist. Although it has been cultivated a considerable time in this country, I do not find it mentioned previously to *Ray*, in 1688.

11. MONTMORENCY. *Hort. Soc. Cat.* No. 148.

Montmorency, à gros fruit. *Duhamel*, 10. t. 8.

Gros Gobet. *Ib.*

Gobet à courte queue. *Ib.*

Cerise à courte queue, *of the French.*

Cerise à courte queue de Provence. *Ib.*

*Fruit* large, round, very much flattened at both the base and the apex, generally growing in pairs. *Stalk* stout and stiff, an inch long, deeply inserted in a wide cavity. *Skin* smooth, shining, of a beautiful soft but lively red colour. *Flesh* firm, yellowish white. *Juice* plentiful, with a rich and very agreeable slight acid.

Ripe the middle and end of July.

The Montmorency cherry is but little cultivated at present in this country, although very common throughout Normandy and other parts of France.

12. MORELLO. *Langley*, t. 16. f. 2.

Milan. *Ib.*

Cerise du Nord. *Nois. Arb. fruit.* p. 19.

*Fruit* large, round, of a dark red colour, turning almost black when fully ripe. *Flesh* deep red or purple, tender, juicy, and blended with an agreeable acid.

Ripe in August and September.

This ripened at Twickenham in 1727, on the 21st of June, according to Langley.

The Morello cherry, one of the most useful in our collections, is mentioned by Parkinson in 1629, who says it is so called from its juice being like that of the *Morus* or Mulberry. In a favourable situation it will ripen its fruit well on a standard, but the crop is precarious. On an espalier, where it has plenty of sun, it succeeds perfectly; and on a north wall it ripens well and bears abundantly; but in this situation its fruit is too austere to be eaten raw, and consequently it is generally used for the purpose of preserving in brandy.

I would strongly recommend the Morello cherry to be planted against an east, south-east, or south wall, trained thinly, the branches at least six inches apart, not suffering them to be overloaded with fruit; which should be kept on the trees till it is perfectly ripe, or beginning to shrivel. It will then be found most excellent in the dessert. This is not the *Cerisier très-fertile* of Duhamel, nor do I find it in his collection. M. Noisette says he brought it to Paris from Brabant in 1807.

13. WATERLOO. *Hort. Trans.* Vol. ii. p. 302. t. 21.

*Fruit* large, somewhat round, hollow at the base, mostly round at the apex, but some are a good deal flattened. *Stalk* long and slender. *Skin* of a dark lurid appearance; but when quite ripe it changes to a dusky red, approaching to black. *Flesh* firm, with a high flavoured juice.

It ripens some days later than the Black Eagle, the beginning or middle of August.

This originated from a seed of the Bigarreau, impregnated with the pollen of a May Duke, and its fruit was first exhibited at the Horticultural Society in 1815.

It was named by Mr. Knight, from the circumstance of its first perfecting its fruit after the memorable battle of Waterloo. Mrs. Thomas Pendarves Stack-



house, a daughter of Mr. Knight's, was presented with the Society's silver medal, January 21. 1817, for having raised it.

## SECT. II. — *Fruit Heart-shaped.*

14. BIGARREAU. *Hooker, Pom. Lond. t. 46.*

Graffion. *Forsyth, Ed. 7. Nos. 18 and 19.*

Turkey Bigarreau. *Hort. Soc. Cat. No. 17.*

*Fruit* large, of an irregular, obtuse, heart-shaped figure, flattened at its base. *Stalk* two inches long, inserted in a very shallow cavity. *Skin* pale yellow, becoming amber-coloured when matured, and of a fine red on the sunny side. *Flesh* firm, pale yellow, slightly adhering to the stone, which is large and round. *Juice* sweet and well flavoured.

Ripe usually the end of July or beginning of August. Young shoots very strong, with a white epidermis.

The Bigarreau, or Graffion, cherry is sold in many nurseries under both appellations, as distinct sorts; but I could never discover any difference, after cultivating them for years. The Bigarreau cherry is the strongest upright grower in its young shoots of all the cherries now cultivated; and it has also the largest leaves, excepting the Tobacco-leaved. It is too tender for an open standard, except in a warm sheltered situation. It is best to plant it against an east or south-east wall.

15. BLACK EAGLE. *Hort. Trans. Vol. ii. p. 138. t. 9.*

*Fruit* large, growing generally by pairs or threes, many of which are flattened both at the apex and the base. *Stalk* long, slender. *Skin* deep purple, or nearly black. *Flesh* tender and bleeding. *Juice* very rich and high flavoured. *Shoots* very strong, with large leaves.

Ripe the end of July or beginning of August.

Raised by Miss Elizabeth Knight, of Downton Castle, about the year 1806, from a seed of the Bigarreau, which had been fertilised by the pollen of the May Duke.

The spurs of the Black Eagle produce bunches of ten or twelve cherries each. The trees succeed best against an east or south-east wall. The specimen for the plate in the *Hort. Trans.* was taken from a north-east aspect when the tree was eight years old.

16. BLACK HEART. *Miller*, No. 8.

Guignier à fruit noir. *Duhamel*, Vol. i. p. 158. t. 1. f. 1.

*Fruit* pretty large, growing, for the most part, singly, heart-shaped, a little flattened at the apex, compressed on one side, with a slight suture. *Stalk* one inch and a half long, slender. *Skin* of a dark purple approaching to black when fully ripe. *Flesh* pale red, rather firm, but mellow, with a rich well flavoured *Juice*.

Ripe the end of July or beginning of August.

The young shoots are erect, with a white epidermis.

17. BLACK TARTARIAN. *Pom. Mag.* t. 44.

Black Circassian. *Hooker*, t. 31.

Fraser's Black Tartarian. *Forsyth*, *Ed.* 3. No. 15.

Ronalds's large Black Heart. *Ib.* No. 14.

Black Russian,

Fraser's Black Heart,

Superb Circassian,

} of some gardens, according  
to the *Pom. Mag.*

*Fruit* large, usually growing singly, heart-shaped, with an uneven surface, and of a shining purplish black colour. *Stalk* one inch and a half or more, slender. *Flesh* purplish, juicy and rich. *Stone* middle-sized, roundish ovate.

Ripe end of July to the middle of August.

This cherry is generally considered to have been brought into this country from Russia, by the late Mr. John Fraser, in the autumn of 1796. In the *Pomona Londinensis*, it is stated to have been introduced from

Circassia by Mr. Hugh Ronalds, of Brentford, in 1794. And it is also said to have originated in Spain, whence it was transmitted to the Russian gardens, and through them into England.

It is a cherry of great excellence, bearing well on a standard, but doing best on an east or west wall, on which its branches are usually loaded with a profusion of rich and handsome fruit. In the nursery quarters the young shoots are the most erect of this class of cherries, with a white epidermis, short joints, and plump eyes; readily recognised from every other kind.

18. BLEEDING HEART. *Miller*, No. 15.

Gascoign's Heart. *Langley*, t. 17. f. 45.

*Fruit* large, heart-shaped, having the appearance of a small drop or tear at the end. *Skin* of a dark red colour. *Flesh* firm, mellow. *Juice* plentiful, and of an excellent flavour.

Ripe in August.

The young shoots are diverging with a brown epidermis.

19. COURONNE.

Coroun. *Langley*, t. 16. f. 1.

Corone. *Forsyth*, *Ed.* 3. 11.

Hertfordshire Cherry. *Ib.* 5.

Merisier à gros fruit noir. *Duhamel*. Vol. i. p. 158.

*Fruit* middle-sized, heart-shaped, generally growing in pairs, sometimes in threes. *Stalk* two inches long, slender, inserted in a narrow, deep, round cavity. *Skin* deep purple, or dingy black. *Flesh* firm, with a deep purple juice, sweet, and of a pretty good flavour.

Ripe end of July and beginning of August.

The Couronne Cherry reproduces itself from seed, and the trees attain the largest size. They grow in a wild state, and are also cultivated in several parts of England, particularly in some parts of Hertfordshire; and at Framingham and Brooke, in Norfolk, whence



they are sent in large quantities to the neighbouring markets.

20. DOWNTON. *Hort. Trans.* Vol. v. p. 262. *Pom. Mag.* t. 138.

*Fruit* usually growing singly, very blunt, heart-shaped, nearly round, a little flattened on one side, with a very small suture extending from the stalk to the apex. *Stalk* about two inches long, slender, deeply inserted. *Skin* pale yellowish, sprinkled with numerous red spots, with larger patches of dull red or more on the sunny side. *Flesh* pale amber, transparent, tender, without any stain of red, adhering slightly to the stone. *Juice* very sweet and high flavoured.

Ripe the middle and end of July.

Raised by Mr. Knight from a seed either of the Waterloo or Elton, but from which is not certain. Its fruit was first exhibited at the Horticultural Society July 16. 1822. It bears well as a standard, and in richness of juice it is equal to any cherry cultivated.

21. ELTON. *Hooker*, t. 7. *Pom. Mag.* t. 92. *Hort. Trans.* Vol. ii. pp. 157. 301.

*Fruit* usually growing singly, pretty large, heart-shaped, much resembling the Bigarreau, but much earlier. *Stalk* two inches and a quarter long, slender. *Skin* pale waxy yellow on the shaded side, mottled and dashed with rich red next the sun. *Flesh* firm, but less so than the Bigarreau; very sweet and rich.

Ripe the beginning and middle of July, about the time of the May Duke, or soon after.

This very excellent cherry was raised by Mr. Knight in 1806 from a seed of the Graffion, which had been fertilised by the pollen of the White Heart. It bears well upon an open standard, but is much finer when grown against a wall, and is highly deserving of cultivation.

22. FLORENCE. *Hort. Trans.* Vol. ii. p. 229. t. 14.

*Fruit* large, heart-shaped, flat at the base, and obtuse at the apex, compressed on one side, with a shallow suture. *Stalk* long, slender, seated in a deep, cup-shaped cavity. *Skin* pale amber, very much marbled with pale red, and of a very bright lively red where exposed to the sun. *Flesh* white, firm, but not hard. *Juice* plentiful, rich and sweet.

Ripe end of July or beginning of August.

This very fine cherry was imported from Florence some years ago by the late Mr. Houblon, of Hallingbury Place, in Essex. The original plant is now dead.

It succeeds best trained against an east, or south-east wall.

23. HARRISON'S HEART. *Forsyth, Ed.* 7. No. 9.

*Fruit* large, heart-shaped, of a pale yellowish or amber colour, slightly tinged with red on the sunny side. *Flesh* tender, with a rich high-flavoured juice.

Ripe the end of July and beginning of August.

Mr. Forsyth says this Cherry was introduced from the East Indies (?) by Governor Harrison, who went out as Governor of Fort Saint George, in December, 1710, and returned in 1719. It was first cultivated at his seat at Balls, in Herefordshire. Some of the trees which he presented to George I. were in a flourishing state, in Kensington Gardens, in 1800. This, like the Bigarreau, ought to be trained against an east or south-east wall.

24. KNIGHT'S EARLY BLACK. *Hort. Trans.* Vol. iii. p. 211. Vol. iv. p. 510. *Pom. Mag.* 93.

*Fruit* large, blunt, heart-shaped, with an uneven surface like that of the Black Tartarian. *Stalk* two inches long, deeply inserted in a hollow, cup-shaped cavity. *Skin* of a dark dull red, when fully ripe almost black. *Flesh* firm, juicy, very deep purple, rich and high flavoured.

Ripe a week or ten days earlier than the May Duke. On a south aspect, it will be ripe by the middle of June.

This very valuable and early cherry was raised by Mr. Knight, about 1810, from a seed of the Bigarreau, which had been impregnated by the May Duke. It is sufficiently hardy to bear on an open standard ; but it would be more desirable to train it against a south or south-east wall, as its fruit would then be a great acquisition to the dessert, along with our early scarlet strawberries.

25. LUKEWARD. *Miller*, No. 11. *Hitt*, p. 299. ; *Switzer*, 140.

*Fruit* heart-shaped, somewhat rounder, and not quite so large as a Black Heart ; of a dark brown, or nearly black colour, and possessing a most excellent juice.

Ripe the beginning of August.

This is an old inhabitant of our orchards, although but little known, or cultivated, at present.

Parkinson, in 1629, calls it Luke Wards : Raye in 1688, Luke Ward's, and Rea, in 1702, appears to be the first who has given it the name of Lukeward. It is highly spoken of by the old gardeners, and therefore ought to be brought into notice and cultivated.

26. SMALL BLACK.

Black Mazzard. *Hort. Soc. Cat.* No. 4.

Common Black of Buckinghamshire. *Ib.* No. 5.

Merry Cherry of Cheshire. *Ib.* No. 2.

Small Wild Black. *Ib.* No. 7.

Black Polstead, *in some places.*

Merisier à petit fruit. *Duhamel*, Vol. i. p. 156.

*Fruit* small, heart-shaped, flattened a little on both sides, and without suture. *Stalk* one inch and three quarters long, very slender, inserted in a small round cavity ; at its apex it has a small, round, deepish dimple. *Skin* thin, of a jet black colour. *Flesh* succulent, very deep



purple. *Juice* purple, sweet, accompanied with a slight bitter but agreeable taste.

Ripe the beginning and middle of August.

This Cherry grows wild, and is cultivated also, in abundance, in several parts of England, particularly in the Chiltern part of Buckinghamshire; in Cheshire, and about Polstead in Suffolk, where the fruit is called *Merries*, from the French *Merise*. In the season they are to be found in almost every principal market town in England, where they always find a ready sale. It is the principal fruit employed for the making of Cherry brandy, and it is the only sort which ought to be used by nurserymen for their stocks, on which to bud and graft the better kinds.

#### 27. TOBACCO LEAVED.

Bigarreautier à feuilles de Tabac. *Bon. Jard.* 1827. p. 296.

Cerisier de 4 à la livre. *Ib.* 1825. p. 239.

Four to the pound. *Of some Nurseries.*

Quatre à la livre. *Hort. Trans.* Vol. iv. p. 511.

*Fruit* small, heart shaped, of a pale transparent yellow colour, with a faint stain of red on the exposed side. *Flesh* of firm consistence, sweet and pleasant, but without any particular richness. *Stalk* long and the stone large, in proportion to the size of the fruit.

Ripe in August.

The young branches, in the Nursery, are very strong, and crooked; and the leaves of the very largest size.

How this Cherry should have obtained its name of four to the pound, I am at a loss to conceive: its fruit is not half the size of our Kentish Cherry, and not of one fiftieth part of its value for any purpose whatever. Nurserymen will do well to get rid of it altogether.

#### 28. WHITE HEART. *Langley.* t. 18. f. 4.

Guignier à gros fruit blanc. *Duhamel,* t. 1. f. 3.

*Fruit* growing in pairs or threes, middle-sized, heart-shaped, of a dull whitish yellow colour, tinged and mottled with dull muddy red on the side next the sun. *Stalk* two inches long, very slender, inserted in a hollow round basin. *Flesh* melting, juicy, of a rich and pleasant flavour.

Ripe the end of July and beginning of August.

The branches of this sort are slender, diverging, with a reddish-brown epidermis.

*A Selection of Cherries for a small Garden in the Southern and Midland Counties of England.*

Arch Duke	-	2	Florence	-	22
Belle de Choisy	-	3	Holman's Duke	-	6
Bigarreau	-	14	Kentish	-	8
Black Eagle	-	15	Knight's Early Black	-	24
Black Tartarian	-	17	May Duke	-	10
Downton	-	20	Morello	-	12
Elton	-	21	Waterloo	-	13

*Northern Counties of England, and Southern of Scotland.*

Arch Duke	-	2	Holman's Duke	-	6
Belle de Choisy	-	3	Kentish	-	8
Black Eagle	-	15	Knight's Early Black	-	24
Black Tartarian	-	17	May Duke	-	10
Downton	-	20	Morello	-	12
Elton	-	21	Waterloo	-	13

*Highlands of Scotland.*

Black Tartarian	-	17	May Duke	-	10
Kentish	-	8	Waterloo	-	13

Cherries in the Highlands of Scotland must be trained against walls, and have the best aspect.

*Propagation.*

Cherries are propagated by budding and grafting upon the small Black Cherry stock. Those intended for standards are always worked standard high.

In the nursery it ought not to be attempted to work dwarfs among standards, except on those stocks which have not grown up sufficiently high for the purpose of standards, as they never make good plants when overgrown by the upper crop. Dwarfs are at all times the best when grown by themselves; and if good bedded stocks have been quartered out, they will generally be fit to graft when they have been planted a year.

As I have observed before, when speaking of apples, budding is not to be recommended for dwarfs, as they never make such good plants as those which have been grafted.

In order, therefore, to preserve a uniformity in a quarter of cherries, and to grow them with the least possible waste, it is necessary the stocks should be assorted previously to their being planted out, selecting the handsomest and best, and as nearly of a size as possible for standards; the smaller and less handsome ones may follow in the quarter to be employed for dwarfs. By pursuing this method the crop of both standards and dwarfs will be regular, and much better than when the weak plants have to contend with the strong, and the least waste will in all cases be occasioned.

*Pruning and Training.*

Standard cherries for the orchard require the same management, generally, as standard apples, and the same method may be pursued as directed under that head;



but as the former of these are more generally raised from buds than from grafts, they will at first require a different treatment, namely, that of heading them down the first year. On this account they ought never to be planted later than the end of October, or the middle of November : this early planting will enable the trees to make fresh roots previously to the spring, when, in April, as soon as the buds begin to break out, they should be headed down to within three or four inches of the place where they had been budded. If the trees be good, there will be a sufficient number of eyes to produce as many shoots as will be required to furnish the head : should more than four be produced, they should be reduced to this number, of such as are the best placed. These must be allowed to extend at length without being shortened, nothing further being required than to cut out superfluous shoots, so as to keep the head uniform and handsome. If the heads of young trees be carefully attended to the first three or four years, they will rarely get into confusion afterwards ; they must, nevertheless, be looked over frequently, as shoots are occasionally produced, through a local injury of the branch, which may require to be removed.

Espalier cherries, and those trained against the wall, require precisely the same management, both as to pruning and training. For this purpose, trees which have been grafted are always to be preferred to those which have been raised from buds : they must be cut back at the commencement, as directed for Apricots ; but the branches, except in Morellos, must be trained horizontally instead of obliquely, and always continued at their full length. In Dukes and Hearts the branches should be eight or nine inches apart, beginning at the bottom of the tree, and continuing each additional shoot in a parallel direction, till the number of series the wall will permit be completed.

This mode of training will give a curved direction, more or less, after the first two or three on each side have been formed, to every additional shoot before it gains its horizontal direction ; in consequence of which, lateral shoots must be secured from the last series in their ascent, in order to fill up the middle of the tree.

After this there will be nothing further required than to cut off all additional shoots as they are produced, to within half an inch from whence they sprang : the month of May will be soon enough for the first pruning, and July for the second ; after which there will seldom be any more produced in that year. As the trees acquire age, the spurs will advance in length ; but these must be kept within due bounds by cutting them out whenever they exceed three or four inches : by this means full sized and perfect specimens of fruit will always be obtained.

*Morello* Cherries require a different mode of treatment : they are best trained obliquely, in the fan manner, the same as Apricots : their fruit is produced from the last year's shoots, and upon spurs from the older branches ; but the younger those spurs the finer the fruit ; so that all spurs above two years old ought to be removed.

The *Morello* Cherry produces a greater number of shoots than any other variety under similar treatment. This induces many gardeners to crowd their trees with double, and sometimes triple, the number of branches which they ought to have, to the great injury of the fruit, without adding in the least either to the bulk or weight of the crop.

In assigning some limit to this practice, I would recommend, that none of the branches should be trained nearer to each other than three inches, and from that to four and five, continuing the out-leaders at full length, as also those which follow at different distances ;

insuring at intervals in every part of the tree a supply of young wood to succeed the extreme leaders. When the trees have attained their full size, these leaders should be cut out annually, in the winter pruning, in order to make room for the next succeeding branches. By this means the tree will always be kept within its proper limits, and possess strength and vigour to support and mature a heavy and abundant crop. Other particulars will be found where the Morello Cherry is described.

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## CHAP. V.

### CURRANTS.

The Currants most deserving of cultivation are the following: —

1. BLACK NAPLES. *Pom. Mag.* t. 43.

The superiority of this consists, not only in the larger size of the fruit, but in the clusters being more numerous on the bushes, as well as in each cluster bearing a greater number of berries. Cultivated in the Horticultural Garden at Chiswick.

2. COMMON BLACK. *Eng. Bot.* t. 1291.

3. CHAMPAGNE, with pale red fruit.

4. LARGE RED, or RED DUTCH.

5. WHITE CHRYSTAL, with white fruit and large bunches.

6. WHITE DUTCH, with yellow fruit and footstalks.

The nurserymen's catalogues contain other names, some of which are probably a repetition of the same fruit. There are indeed several worthless varieties of the Red Currant to be found in gardens, which ought to be rooted up, and replaced by the larger fruited. Where the currant is cultivated for the purpose of making wine, the White Dutch is to be preferred, as it is by far

the sweetest : and it is also superior in the dessert ; but its bunches are not so large as those of the White Chrystal.

When it is grown for the dessert, the size of the bunches should be increased to the utmost extent of which they are capable. This can only be accomplished by management. Where bushes are injudiciously planted, and where they are suffered to become mossy and crowded with branches, the bunches are always small, and the fruit inferior in quality. On the contrary, where bushes are advantageously planted, and have plenty of room ; pruned annually, divesting them of their old spurs, removing the young ones where they are too numerous, and keeping them thin of branches so as to admit plenty of sun and air, the bunches will be larger, and the fruit superior in size and flavour, in proportion to the care and judgment bestowed upon their management.

### *Propagation.*

Currants are propagated by cuttings only, where good and handsome bushes are required ; for this purpose, strong vigorous young shoots should be selected, which are straight, and about twelve inches of the lowest part of each made use of. The eyes from six or eight inches of each cutting should be cut out previously to planting, which will prevent suckers from being thrown up from the roots. When they have been two years in the nursery-bed, and have formed heads of four or five shoots, they may be planted where they are intended to remain, taking care to have a stem of eight inches, clear above ground, to each plant.

Its cultivation is the same as the Gooseberry, which see.

## CHAP. VI.

## FIGS,

SECT. I.—*Fruit blue or black.*1. BLACK GENOA. *Miller*, No. 2.

*Fruit* long, swelling pretty large at the apex, where it is rather obtuse : the lower part is very slender next the stalk. *Skin* of a dark purple colour, almost black, covered with a purple bloom. *Pulp* bright red and highly flavoured.

Ripe in August.

2. BLACK ISCHIA. *Miller*, No. 5.

*Fruit* middle-sized, round, a little flattened at the apex. *Skin* almost black when ripe. *Pulp* deep red, and very highly flavoured.

Ripe in August.

This is a very productive fig ; but the birds are great devourers of it, if the fruit is not protected.

3. BLACK ITALIAN. *Forsyth*, Ed. 7. No. 9.

*Fruit* small and round. *Pulp* very delicious.

An abundant bearer in pots. Mr. Forsyth, from whom this is taken, says he has gathered from one plant, in a twenty-four pot, two dozen figs at one gathering.

4. LARGE BLUE. *Hort. Soc. Cat.* No. 11.

Common Blue or Purple. *Miller*, No. 10.

Great Blue. *Hanbury*.

Large Purple. *Nurs. Catalogues*.

*Fruit* large, oblong. *Skin* purple, or dark brown, covered with a thick blue bloom. *Pulp* deep red, of a very good flavour.

Ripe in August.

This is a very hardy sort, and a most excellent bearer.



5. SMALL BLUE. *Hort. Soc. Cat.* 12.Little Blue. *Hanbury.**Fruit* below the middle size, with a short footstalk.*Skin* blue, thin. *Pulp* red, of very good flavour.

Ripe in August.

SECT. II. — *Fruit red or purple.*6. BOURDEAUX. *Duhamel*, t. 2. f. 2.Figue-Poire. *Ib.* Vol. i. p. 213.Violette de Bourdeaux. *Hort. Soc. Cat.* No. 70.*Fruit* pretty long, of a pyramidal figure, rounded at the apex, and a little pinched in towards the stalk, about three inches long, and two inches in diameter.*Skin* brownish red, becoming deep violet when fully matured, slightly mottled with a few greenish specks.*Pulp* deep red or purple, succulent and sweet.

This is cultivated throughout France, and produces two crops annually, both of which in a warm season are good, although not possessing very high flavour.

7. BROWN TURKEY. *Hort. Soc. Cat.* No. 64.Brown Italian. *Forsyth*, Ed. 7. No. 9.*Fruit* small and round. *Pulp* very delicious.

This and the Black Italian are mentioned by Mr. Forsyth, as being cultivated by him in pots, and each possessing equal merit.

8. BRUNSWICK. *Pom. Mag.* t. 48.Madonna. *Miller*, 9.Hanover. *Of some Gardens*, according to the *Pom. Mag.**Fruit* very large, obovate, fleshy, with an oblique apex. *Eye* rather depressed. *Stalk* short and thick. *Skin* pale green on the shaded side, with a tinge of yellow; next the sun, dull brownish red, sprinkled with small pale brown specks. *Flesh* pinkish in the interior,

nearly white next the skin, but chiefly semi-transparent reddish brown, extremely rich, sweet, and high-flavoured.

Ripe the beginning and middle of August.

This is one of the most useful of the hardy figs. In a south-eastern corner, trained against a wall, it ripens by the middle of August, in even unfavourable seasons. In an ordinary summer, in the neighbourhood of London, it begins to mature by the beginning of that month. It is, perhaps, the largest purple fig we have, and the most useful variety that can be selected for a small garden.

9. CHESTNUT. *Miller*, No. 1.

Chestnut-coloured Ischia. *Ib.*

Brown Ischia. *Ib.*

*Fruit* of a large size, globular. *Eye* pretty large, and pinched in at the stalk. *Skin* of a brown or chestnut colour. *Pulp* purple, sweet and high flavoured. *Seeds* large.

This sort often bursts open when it ripens, which is generally in the beginning or middle of August. It will also ripen well frequently on an open standard, when planted on a warm soil; and if planted against a hot wall two crops may be obtained annually.

10. LONG BROWN NAPLES. *Miller*, 11.

Long Naples. *Hanbury*.

*Fruit* long, somewhat compressed at the apex. *Stalk* pretty long. *Skin* dark brown when fully ripe. *Pulp* inclining to red, and well flavoured. *Seeds* large.

Ripe in September.

11. MALTA. *Miller*, 4.

Small Brown, of some Gardens.

*Fruit* small, much compressed at the apex, and very much pinched in towards the stalk. *Skin* pale brown. *Pulp* the same colour as the skin, very sweet and well flavoured.

Ripe towards the end of August.

If this sort is permitted to hang upon the tree till the fruit is shrivelled it becomes a fine sweetmeat.

12. MINION. Hitt, p. 306.

*Fruit* small. *Skin* brown. *Pulp* high flavoured.

Hitt says the tree is always low, and will bear without the assistance of a wall.

13. MURREY. Miller, No. 7.

Brown Naples. *Ib.*

Round Naples. *Hanbury.*

*Fruit* pretty large, of a globular figure. *Skin* light brown, with some faint marks of dirty white. *Pulp* nearly of the same colour as the skin, and of a good flavour. *Seeds* large.

Ripe the latter end of August.

14. PREGUSSATA. Hort. Soc. Cat. No. 57.

*Fruit* large, oblate. *Stalk* short and thick. *Skin*, where shaded, purplish brown; where exposed, of a very dark brown, sprinkled with pale spots. *Pulp* deep red, remarkably sweet and rich. *Seeds* unusually small.

Ripe from August to October.

This very beautiful and most excellent fig was sent to this country, a few years ago, by Dr. Skey, from the Ionian Isles.

15. PURPLE GENOA. *Hanbury.*

*Fruit* large, long. *Skin* dark purple, when perfectly ripe. *Pulp* extremely sweet and luscious.

16. SMALL BROWN ISCHIA. Miller, No. 13.

*Fruit* small, of a pyramidal figure, with a very short foot-stalk. *Skin* light brown. *Pulp* inclining to purple, of a very high flavour.

Ripe late in September.

The leaves of this tree are less divided than any of the other sorts.

17. VIOLETTE. Hort. Soc. Cat. No. 67.

Figue Violette. Duhamel, No. 3. t. 2. f. 1.



*Fruit* small, shortly turbinate, and flattened at the apex, one inch and three quarters or two inches in diameter, and nearly the same in height. *Skin* deep violet. *Pulp* near the skin white; the interior enveloping the seeds deeply tinged with red.

The Violet Fig, like the Angélique, is cultivated in the neighbourhood of Paris, and produces two crops annually: the autumnal one is the most productive; and in a warm season the fruit is excellent.

### SECT. III. — *Fruit yellow, white, or green.*

18. ANGÉLIQUE. *Duhamel*, Vol. i. No. 2.

Coucourselle Blanche. *Hort. Soc. Cat.* No. 1.

Mélotte. *Ib.*

*Fruit* rather small, somewhat pyramidal, about two inches long, and one inch and three quarters in diameter. *Skin* yellow, mottled with greenish white specks. *Pulp* white, having the interior which envelopes the seeds tinged with red.

This sort is somewhat like the Marseilles, but longer, and, like that, in the neighbourhood of Paris, produces two crops annually: the first is usually thin, but the second very abundant; and in a fine season the fruit is excellent.

19. GENTILE. *Miller*, No. 14. *Forsyth*, Ed. 3. No. 15.

*Fruit* middle-sized, of a globular figure. *Skin* yellow, when fully ripe. *Pulp* yellow, with large seeds. Its flavour is very good, but it ripens late, and the trees are seldom good bearers, so that it is not much grown in this country.

20. GREEN ISCHIA. *Miller*, No. 8.

Green Ischia. *Forsyth*, Ed. 3. No. 9.

*Fruit* oblong, somewhat globular at the apex. *Skin*

very thin, green; but when fully ripe, it is stained through by the pulp to a brownish cast: the inside is purple, and will stain linen or paper. *Pulp* high flavoured, especially in warm seasons.

Ripe towards the end of August.

21. LARGE WHITE. *Hanbury.*

*Fruit* large, oblong, with a short foot-stalk. *Skin* white and thin. *Pulp* white, but often more or less tinged with purple, sweet and rich.

Ripe in August.

22. LARGE WHITE GENOA. *Miller*, No. 4. *Forsyth*, Ed. 3. No. 4.

*Fruit* large, globular, a little lengthened towards the stalk. *Skin* thin, of a yellowish colour when fully ripe. *Pulp* red, of a good flavour.

Ripe about the end of August.

Mr. Forsyth says this bears two crops annually.

23. MARSEILLES. *Hort. Soc. Cat.* No. 48.

White Marseilles. *Ib.*

Pocock. *Ib.*

Figure Blanche. *Duhamel*, Vol. i. p. 210. t. 1.

*Fruit* small, about two inches in diameter, and nearly the same in height, slightly ribbed, somewhat turbinate, and flattened at the apex. *Skin* pale green, becoming yellowish white when highly ripened. *Flesh* white, dry, sweet, and rich.

Ripe in August.

The Marseilles Fig has been for many years cultivated by Mr. Knight at Downton Castle; and he informs me that it succeeds well in the highest temperature of a pine stove.

24. NERII. *Hort. Soc. Cat.* No. 55.

*Fruit* rather less than the Marseilles, and more long in shape. *Skin* pale greenish yellow. *Pulp* similar in colour to that of a pomegranate.

It is much the richest of its species; and there is in its

juice a slight degree of very delicate acid, which renders it peculiarly agreeable to most palates. The Nerii Fig is also cultivated by Mr. Knight at Downton Castle, who has been so obliging as to furnish me with the above description, dated Sept. 23. 1830. He says, "It offers fruit very abundantly; but the whole falls off alike in the stove and in the open air; and it succeeds only in low temperature, under glass. I have obtained it, in high perfection, by bringing the fruit forward, till it was about one third grown, in the stove, and then removing the pots in which the plants grew to a conservatory."

25. SMALL EARLY WHITE. *Langley*, t. 52.

Early White. *Hort. Soc. Cat.* No. 23.

Small White. *Hanbury*.

Small White Early. *Forsyth*, Ed. 3. No. 3.

*Fruit* somewhat round, a little flattened at the apex, with a very short foot-stalk. *Skin* thin; when fully ripe, of a pale yellowish white colour. *Pulp* white, sweet, but not high flavoured.

Ripe in August.

Mr. Forsyth says this sort produces two crops annually. It scarcely differs from the Marseilles.

26. SMALL GREEN. *Nursery Catalogues*.

Little Green. *Hanbury*.

Green Red within. *Hort. Soc. Cat.* No. 32.

*Fruit* small. *Skin* green and thin. *Pulp* red and excellent.

The tree is a low grower, hardy, and a very good bearer.

27. YELLOW ISCHIA. *Miller*, No. 12.

Cyprus. *Ib.* *Hort. Soc. Cat.* No. 42.

*Fruit* large, of a pyramidal form. *Skin* yellow when fully ripe. *Pulp* purple, and well flavoured. The leaves are large, and not much divided.

Ripe in September.



The tree is a very luxuriant grower, but it does not produce much fruit in this country.

*A Selection of Figs for a small Garden in the Southern and  
Midland Counties of England.*

Black Ischia	-	-	3	Pregussata	-	-	14
Brown Turkey	-	-	7	Large White Genoa	-	-	22
Brunswick	-	-	8	Marseilles	-	-	23
Chestnut	-	-	9	Nerii	-	-	24
Malta	-	-	11	Small Early White	-	-	25

In the North of England and in Scotland Figs cannot be usefully cultivated except under glass.

It is much to be regretted that our knowledge of figs should be so imperfect, and our means of obtaining any interesting information respecting them so confined.

I have searched for authorities and descriptions to enable me to point out those differences which should distinguish one sort from another; but I have not succeeded in satisfying myself. I have, indeed, found names in books on gardening, accompanied by what the writers might have considered as descriptions; but several of them have been so defective as to give the reader but little chance of applying them to the fruit they were intended to designate. Many sorts therefore still remain imperfectly described here, for want of better materials.

*Propagation.*

FIGS are propagated by cuttings, and by layers: the latter method is the best, as plants at the end of a year

are fit to take up from the stools, and to plant out where they are intended to remain.

Cuttings taken from plants where layers cannot be admitted may be planted singly in pots, and placed under a frame, in a gentle heat, in March, and they will make good plants at the end of the year.

### *Pruning and Training.*

There is no description of fruit tree more easy to manage in its formation than the Fig: it produces shoots in abundance, and they grow readily and luxuriantly in every direction.

This being the case, it is not very material whether the plant be particularly handsome when it is first planted out, provided it be clean, strong, and well rooted. Should there be any suckers rising up from the root, as there generally will be when the plants have been raised from suckers, they must be carefully removed, cutting them clean off at the place where they are produced.

If the plant be put out in the autumn, it must be protected by some light dry covering, to prevent its head being injured by frost; and it must also be well mulched to secure its roots. It is, however, sufficiently early to plant the fig in March; and the latter end of April it may be trained to the wall, if the head be large enough and sufficiently handsome: if not, it should be headed down within nine inches of the ground, in order to its forming a new head. Should the plant be strong, it will, after this, throw up six or eight shoots: these must be trained obliquely, at regular distances, from one side to the other, and continued till the autumn. Previously to the frost setting in the top must again be protected, and the ground mulched as before, in case of

a severe winter. In the beginning of April, the covering must be removed, and the branches shortened to a foot, or eighteen inches, according to their strength. During the summer the young shoots must be trained in a horizontal direction at a foot distance from each other.

Horizontal training appears the most eligible for the fig, as it checks its luxuriance, and by this means adds materially to the ripening of its wood ; for, unless this be accomplished, it will be in vain to look for fruit.

In some parts of England it is difficult to prevent the fig from being injured by the severe frosts in winter ; in many others it is seldom affected ; but in those situations where danger is to be apprehended, the safest way will be to protect the trees, with some sort of loose, soft, dry covering. For this purpose, fern, or dry straw, or the latter mowings of meadow hay should be tucked in among the branches, and the whole covered over with a single or double mat. This covering must be continued till the beginning of April, selecting a fine day for its removal. The trees should now be pruned and nailed to the wall : such of the branches as may have had their ends killed must be pruned back to the next sound bud : the others must be continued at length, at a distance of twelve or fifteen inches from each other, as from the upper ends of the last year's shoots the young figs are produced : if these are shortened back, the crop will be destroyed.

In the summer pruning, nothing more is necessary than to cut out all such vigorous growing shoots as are not wanted, particularly those which rise immediately at or near the root : those which are retained should be such only from which there is a prospect of getting fruit the following season. A supply of these should be kept up, in every part of the tree, by which means a crop of fruit will be obtained from the top to the bottom.



Occasionally some of the larger branches will have to be removed, in order to make room for the younger ones, else the supply of young wood will be cut off. These must be cut out in the April pruning, selecting those which appear to be worn out, and the least connected with fruit-bearing branches.

Some of the stronger branches will occasionally produce short side shoots; when this happens they must be preserved till the following summer: those which show fruit must be drawn near the wall, the others should be cut out. When the young figs have attained the size of a nutmeg, the end of that shoot should be pinched off, which will assist in swelling the fruit: when the fruit is gathered these shoots may be removed.

Figs, as open standards, so seldom succeed in this country, that their cultivation in this manner can hardly be recommended; nevertheless, there are some situations where they succeed, and in favourable seasons produce good crops of fruit.

Where such situations do offer, and it is intended to make the experiment, those sorts only should be selected which are known to be the most hardy, and the most productive. The Chestnut, Black Genoa, Large Blue, Murrey, and the small Early White, appear to be the best adapted.

These standards should not exceed six or seven feet in height, and their heads should be kept thin and open to admit sun and air for the purpose of thoroughly ripening the young wood.

In these trees, all luxuriant shoots must be removed; should they however become too luxuriant, the ground should be opened round the roots, and the largest of them shortened: this will give a natural and effectual check to such exuberance, and a supply of short-jointed, moderate-sized shoots obtained. From such as these there will be some probability of a crop of fruit; and on

this account it becomes necessary so to manage the trees that the knife may not be required, except for the purpose of cutting out and thinning the heads.

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<i>Hanover</i>	-	-	8	Violette	-	-	17
Large Blue	-	-	4	<i>Violette de Bourdeaux</i>	-	-	6
<i>Large Purple</i>	-	-	4	<i>White Marseilles</i>	-	-	23
Large White	-	-	21	Yellow Ischia	-	-	27
Large White Genoa	-	-	22				

## CHAP. VII.

## GOOSEBERRIES.

THE gentlemen of Lancashire have given premiums for several years, for raising curious new sorts, remark-

able for size and flavour, and the following is a list of two hundred of the principal, which have been exhibited for this purpose, in the years 1825, 1826, 1827, 1828, and 1829.

The first column of figures, in each year, shows the number of prizes which each sort has won, at the different exhibitions throughout England; the second column, the heaviest berry of the aggregate meetings, in penny-weights and grains, troy-weight.

An asterisk \* denotes the berry to be new, and to have been brought out in that year which stands at the head of the column under which it appears.

REDS.	1825.	1826.	1827.	1828.	1829.
1. Bang-up, Tyrer's - -	10 21 19	8 13 12	2 16 15	5 19 2	1 14 15
2. Boggart, Houghton's -	24 20 5	28 16 3	23 20 2	36 17 10	15 16 15
3. British Crown, Boardman's	89 22 0	18 19 6	36 19 6	21 18 10	12 17 21
4. Briton, Haslam's - -	— — —	— — —	21 12	2 16 21	6 16 11
5. Chance, Bell's - -	24 23 22	— — —	— — —	— — —	— — —
6. Companion, Hopley's	— — —	— — —	— — —	— — —	4 24 19
7. Crown Bob, Melling's	189 22 4	46 18 3	4 20 23	65 21 12	20 17 3
8. Dreadnought, Reeve's	— — —	13 17	— — —	1 17 16	2 16 13
9. Drum Major, Colclough's	— — —	— — —	— — —	1 17 6	1 19 16
10. Duke of Leeds - -	1 18 7	2 10 9	1 12 23	— — —	— — —
11. Duke of Richmond -	— 13 17	— — —	— — —	1 19 0	— — —
12. Earl Grosvenor - -	1 18 11	— — —	1 17 3	1 14 23	— — —
13. Elisha, Lovart's - -	3 19 20	1 17 17	14 22 3	4 19 23	1 16 18
14. Emperour, Rival's -	16 19 2	13 19 17	2 16 20	6 16 10	4 18 29
15. Fancy, Bell's - -	— — —	1 12 5	8 19 14	6 19 7	20 19 0
16. Farmer's Glory, Barry's	2 16 12	1 16 16	— — —	— — —	1 13 15
17. Footman - -	1 14 6	2 11 3	— — —	— — —	— — —
18. Forward Red - -	— 19 9	1 16 0	1 19 10	— — —	2 16 4
19. Fox Hunter - -	11 18 14	4 13 22	17 21 21	2 19 23	11 20 5
20. Freeholder, Beardsley's -	— 19 7	— — —	1 16 15	2 15 23	6 17 16
21. George IV., Colclough's	— — —	— — —	— — —	* 20 18	1 14 3
22. Glorious, Bell's - -	2 17 7	3 12 16	— — —	2 17 7	— — —
23. Governour, Bratherton's	4 21 4	1 12 13	2 19 10	12 20 11	3 16 12
24. Highwayman - -	1 16 0	2 16 10	1 17 3	2 18 5	— — —
25. Hit or Miss, Taylor's -	— — —	4 14 18	3 18 15	— — —	2 12 14
26. Huntsman, Bratherton's	126 23 15	106 24 6	141 27 4	98 24 0	118 21 20
27. Jolly Butcher, Cope's	— — —	— — —	— — —	1 19 8	4 18 4
28. Jubilee, Moore's - -	24 20 4	15 15 5	11 20 6	14 20 16	6 16 10
29. Lancashire Lad, Harts- horn's - -	49 20 1	76 17 2	34 20 6	97 20 11	59 18 1
30. Longwaist, Wildon's	— — —	— — —	* 19 10	— 16 20	2 16 0
31. Lord of the Manor - -	4 19 7	4 20 21	7 26 2	4 18 18	21 18 11
32. Lottery, Whittaker's -	* 18 20	— — —	— — —	4 19 2	11 19 1
33. Magistrate - -	3 18 19	2 13 18	1 17 12	5 15 17	3 14 9
34. Magnum Bonum - -	4 17 5	4 13 8	— — —	— — —	— — —
35. Melbourn Hero - -	3 20 0	1 13 11	2 17 7	3 17 23	7 18 12
36. Miner, Greenhalgh's	5 19 11	8 16 2	— — —	6 19 3	4 14 22
37. Moorcock - -	5 19 18	1 11 4	4 19 1	4 16 22	— — —
38. Never Miss - -	3 18 22	5 12 23	5 19 9	— — —	1 14 0
39. Over-all, Bratherton's	46 20 20	13 14 0	49 20 15	24 20 6	50 17 19



REDS—continued.	1825.	1826.	1827.	1828.	1829.
40. Pastime, Bratherton's	8 17 21	6 51 21	9 17 12	7 17 17	6 16 8
41. Patriot - - -	5 19 14	2 18 21	—	1 18 0	—
42. Plough Boy - -	3 20 8	1 13 16	1 15 1	—	2 16 11
43. Prince Regent, Boardman's	116 22 16	80 17 4	96 23 2	76 22 3	65 19 13
44. Printer - - -	17 18 12	27 14 10	6 18 0	6 19 4	2 14 13
45. Richmond Hill, Ward's	29 19 21	11 15 3	29 20 5	12 19 2	4 15 6
46. Rifleman, Leigh's	—	2 11 10	1 14 11	3 18 19	—
47. Ringleader - -	6 18 15	13 14 9	7 18 14	4 17 6	1 14 0
48. Roaring Lion, Farmer's	337 31 16	209 22 23	387 27 7	349 29 0	453 25 0
49. Robin Hood, Bell's	* 23 22	—	3 16 8	4 17 6	8 16 8
50. Rough Robin, Speechley's	8 20 8	3 17 17	2 21 15	—	2 17 9
51. Royal George, Bratherton's	* 24 20	—	2 18 23	1 22 7	6 17 6
52. Shakspeare - -	7 22 12	17 17 0	21 19 0	34 19 20	26 19 18
53. Sir John Cotgrave, Bratherton's	129 22 20	70 20 9	153 24 19	122 25 2	121 21 16
54. Smolensko, Graves's	78 22 7	29 15 7	47 22 6	36 21 20	38 18 6
55. Sportsman, Chadwick's	28 20 9	34 18 23	19 20 8	30 20 2	12 17 9
56. Squire Hamond - -	— 13 12	6 16 12	7 23 15	21 23 20	32 18 9
57. Statesman, Billington's	* 22 21	—	10 25 21	5 22 23	18 21 3
58. Superiour, Cranshawe's	10 21 13	3 15 12	4 20 2	1 16 18	6 17 12
59. Tiger - - -	3 20 20	1 13 8	2 17 10	1 17 17	1 14 13
60. Top Sawyer, Capper's	35 22 12	49 18 20	74 24 6	79 22 17	92 21 6
61. Triumphant, Denny's	2 18 4	5 12 15	1 18 6	1 16 10	2 15 18
62. Trumpeter, Entwisle's	—	—	* 20 8	1 14 22	5 18 6
63. Whipper-in, Bratherton's	4 20 21	—	3 18 11	1 13 17	—
64. Yaxley Hero, Speechley's	26 21 19	—	5 16 14	3 18 10	—
65. Yorkshire Lad - -	3 17 21	2 13 20	5 17 5	3 18 1	7 18 16
66. Young Sampson - -	5 18 20	1 14 21	—	—	—

## YELLOWS.

67. Bonny Roger - -	1 18 4	11 14 5	2 17 18	14 17 5	3 20 10
68. Bottom Sawyer, Capper's	5 16 12	8 12 23	3 19 0	2 17 19	—
69. Britannia - - -	—	—	16 19 13	19 18 22	10 15 13
70. Bunker's Hill, Capper's	31 21 13	44 17 5	92 22 16	76 20 2	134 17 20
71. Chain, Forbes's	24 17 20	20 14 5	10 17 3	11 14 18	8 16 14
72. Cheshire Cheese, Hopley's	10 15 14	3 13 3	2 17 2	3 15 22	1 13 9
73. Conquering Hero -	35 20 9	43 18 5	23 18 9	29 16 17	17 17 6
74. Cottage Girl, Heaps's	66 20 11	47 19 3	87 23 9	72 19 14	61 17 21
75. Delight, Needham's	81 24 4	18 17 1	40 21 3	19 19 20	17 19 9
76. Duckwing - - -	15 18 20	34 15 3	40 24 0	51 19 20	78 19 7
77. Fleece - - -	3 18 12	4 14 14	1 15 0	2 14 6	—
78. Gipsy Girl, Manning's	— 14 15	1 11 14	1 16 4	—	1 14 2
79. Globe, Hopley's	38 24 0	28 16 14	50 22 4	57 21 0	93 20 0
80. Gold Wedge - - -	2 17 2	3 14 14	—	—	2 14 14
81. Gunner, Hardcastle's	117 22 18	95 23 4	151 27 1	192 24 5	181 20 19
82. Hawk - - -	2 17 17	8 12 15	2 16 7	5 21 8	—
83. Invincible, Haywood's	24 20 1	8 18 7	7 14 10	12 18 17	6 16 14
84. Leader, Piggott's	* 17 6	—	5 17 5	15 19 6	67 22 17
85. Lord Combermere -	1 16 13	10 13 11	3 17 2	3 15 0	—
86. Lord Suffield - -	1 16 4	5 12 11	3 18 0	5 17 10	—
87. Medal - - -	3 15 22	1 22 23	—	1 15 12	—
88. Miss Meagor - - -	1 16 12	—	1 13 0	1 12 9	—
89. Nelson's Waves, Andrews's	178 20 19	88 17 3	73 18 21	72 22 8	47 17 2
90. Old Gold, Astley's	4 19 12	1 11 0	1 14 13	1 15 18	1 13 14
91. Queen, Kay's - -	76 20 23	49 13 19	17 18 14	14 17 18	7 15 11
92. Radical, Smith's	23 21 20	17 17 8	8 19 4	1 15 11	5 18 15
93. Ranger - - -	1 15 21	1 11 13	1 13 0	1 14 3	—

YELLOWS — <i>continued.</i>		1825.	1826.	1827.	1828.	1829.
94. Regulator, Prophet's	-	33 20 18	15 16 0	19 20 0	27 18 1	9 16 14
95. Reveller	-	2 17 20	11 12 2	— —	21 18 6	5 16 5
96. Rockwood, Prophet's	-	191 22 0	115 17 15	168 23 4	147 21 3	156 19 8
97. Rule-all	-	5 15 15	1 12 6	2 14 12	— —	— —
98. Scorpion	-	4 17 1	1 10 19	2 15 8	2 14 1	— —
99. Shuttle, Dudson's	-	— —	— —	* 18 6	— —	8 16 6
100. Smuggler, Beardswell's	-	9 16 7	7 13 17	13 18 23	9 16 14	2 16 8
101. Sovereign, Bratherton's	-	47 20 21	42 16 13	127 22 23	112 22 17	90 19 20
102. Swing-em, Blakeley's	-	15 18 20	9 14 0	12 19 17	2 14 20	4 15 19
103. Teazer, Prophet's	-	* 18 6	0 21 8	— —	6 16 20	33 19 20
104. Tim Bobbin, Clegg's	-	7 16 18	9 10 5	5 15 19	— —	1 13 9
105. Trafalgar, Hallow's	-	14 17 9	8 14 12	6 16 10	8 18 23	2 15 17
106. Ville de Paris, Gradwell's	-	7 17 7	3 13 3	2 17 0	3 15 12	1 12 17
107. Viper, Gordon's	-	183 21 7	105 17 15	99 24 17	57 18 5	30 16 8
108. Willow, Bratherton's	-	* 21 12	1 15 0	2 18 22	2 16 1	3 16 5
GREENS.						
109. Aaron, Lovart's	-	* 19 20	1 14 16	6 17 6	12 17 6	16 17 7
110. Anchor, Betts's	-	2 16 17	1 13 20	3 14 22	3 18 1	— —
111. Angler, Collier's	-	51 20 15	146 17 1	168 20 8	185 20 1	180 17 12
112. Bang-down, Billington's	-	— —	— —	* 21 10	1 15 10	19 16 11
113. Bang-Europe, Leicester's	-	— —	* 18 15	1 15 16	13 18 12	63 16 9
114. Bellingham	-	3 15 17	1 17 2	— —	— —	— —
115. Capt. Greenall	-	4 16 12	— —	— —	2 12 6	1 13 12
116. Chisel, Blakeley's	-	5 15 11	2 11 3	1 13 0	— —	— —
117. Conquering Hero	-	25 17 3	20 13 21	8 21 0	7 15 18	4 15 1
118. Derby Ram	-	1 15 4	3 15 9	— —	1 13 23	1 13 1
119. Dragon	-	8 17 2	4 12 14	5 17 20	1 15 8	— 12 5
120. Elijah, Lovart's	-	61 19 9	71 17 9	105 20 10	74 18 21	28 17 3
121. Farmer, Chapman's	-	4 12 13	2 14 21	3 15 2	3 15 20	6 14 20
122. Favourite, Bates's	-	21 21 6	60 17 14	86 19 21	132 18 20	103 16 20
123. Forester, Sharp's	-	0 11 9	— —	1 14 8	1 13 5	— —
124. Gleaner, Billington's	-	— —	— —	* 20 3	1 17 23	10 17 3
125. Glory of Ratcliffe, Allan's	-	5 17 12	2 10 12	— —	— —	— —
126. Green Rover	-	5 15 4	9 14 8	9 17 3	2 15 19	— —
127. Greenwood, Berry's	-	170 20 22	68 18 3	95 17 18	120 17 4	84 15 21
128. Heart of Oak, Massey's	-	5 16 2	2 14 1	2 15 7	— —	2 13 1
129. Independent, Biggs's	-	58 20 16	47 17 4	9 18 18	85 16 4	36 14 22
130. Joke	-	13 19 12	16 15 16	24 18 18	19 18 5	37 15 12
131. Jolly Tar, Edwards's	-	22 15 20	16 14 8	10 19 17	9 15 18	4 13 0
132. Laurel, Parkinson's	-	61 16 12	39 17 4	18 17 18	18 16 13	10 14 4
133. Lively Green, Boardman's	-	38 17 10	38 13 11	31 19 4	19 15 22	16 14 2
134. Lord Byron	-	3 16 0	4 12 0	17 17 5	7 17 6	9 16 8
135. Lord Crewe, Clutton's	-	* 5 18 1	4 12 14	38 18 4	33 23 0	63 16 5
136. Lord Nelson	-	5 17 13	— —	— —	1 15 10	— —
137. Merryman, Neets's	-	5 15 16	3 10 20	3 15 3	2 14 12	— —
138. Mountain, Sandiford's	-	51 18 10	46 18 22	40 19 5	42 16 19	22 16 1
139. Moses, Lovart's	-	* 19 16	1 13 12	8 15 4	5 16 11	7 15 8
140. Navarino, Ward's	-	— —	— —	— —	* 14 15	2 14 6
141. No Bribery, Taylor's	-	31 18 21	19 15 0	35 19 9	17 17 0	24 17 6
142. Ocean, Wainman's	-	201 20 0	145 18 2	177 20 8	147 18 8	131 17 15
143. Pevver Picker, Bell's	-	20 19 5	31 16 6	27 19 7	50 19 10	9 13 20
144. Profit, Prophet's	-	12 18 6	5 16 1	12 16 14	4 16 6	4 15 6
145. Providence, Hassall's	-	— —	0 18 0	2 16 12	4 20 7	11 18 4
146. Rover, Manning's	-	0 15 14	— —	— —	2 15 19	2 15 4
147. Southwell Hero	-	8 16 15	2 12 21	2 14 0	2 16 2	— —
148. Speedwell, Taylor's	-	* 17 3	— —	3 13 23	3 16 6	2 14 12



GREENS—continued.	1825.	1826.	1827.	1828.	1829.
149. Tantararara, Thompson's	1 15 3	— —	— —	24 20 10	— —
150. Trump	— —	1 11 5	1 17 1	9 17 15	23 18 13
151. Troubler, Moore's	96 20 0	42 21 0	70 21 13	64 17 12	96 17 13
152. Willow, Johnson's	5 19 3	2 9 8	11 16 2	17 19 20	5 15 0
153. Wistaston Hero, Bratherton's	20 17 23	9 14 21	8 17 0	6 17 2	8 15 4
WHITES.					
154. Ambush	4 16 12	7 12 3	13 18 1	7 15 3	3 14 23
155. Bonny Lass, Capper's	111 20 4	78 18 9	67 19 12	95 21 10	82 16 5
156. Cheshire Lass, Saunders's	29 15 16	13 16 0	14 18 0	14 20 0	2 15 6
157. Counsellor Brougham	6 17 10	1 11 3	6 16 22	2 15 0	2 13 14
158. Dusty Miller, Stringer's	— —	5 14 9	3 14 4	3 15 0	1 11 21
159. Elizabeth, Eggleston's	18 5	2 14 10	— —	1 12 12	1 15 5
160. Empress	5 17 8	4 12 14	7 17 11	3 15 16	3 14 23
161. England's Glory, Hassall's	— —	— —	16 2	1 15 12	7 16 13
162. First Rate, Parkinson's	48 18 9	29 17 8	33 19 12	30 17 12	50 21 0
163. Governess, Bratherton's	23 21 16	17 17 11	42 20 4	47 24 0	77 19 20
164. Great Britain	2 14 9	— —	1 12 12	— —	— —
165. Huntingdon Lass	1 19 17	— —	1 13 6	1 12 0	— —
166. Julia, Johnson's	16 23	— —	— —	1 15 11	2 11 14
167. Lady Delamore, Wyld's	62 19 23	78 18 4	93 21 23	123 22 6	130 18 8
168. Lady Lilford	0 10 19	10 14 8	4 18 22	5 15 18	1 13 16
169. Lady of the Manor	26 19 0	23 20 1	55 22 6	33 20 9	65 17 19
170. Lancashire Lass, Wood's	— —	0 14 0	1 15 6	1 16 1	2 13 22
171. Lily of the Valley, Taylor's	— —	— —	18 13	3 16 6	13 17 15
172. Lioness	2 15 21	7 16 11	9 19 1	17 18 17	17 17 3
173. Lord Valentia	4 19 9	— —	2 16 16	2 18 3	4 18 5
174. Lovely Lass	4 18 8	1 12 4	2 15 23	— —	— —
175. Maid of the Mill, Stringer's	3 14 1	1 11 7	1 16 3	1 17 2	1 14 12
176. Marchioness of Downshire	10 20 3	4 14 3	2 14 3	2 14 9	— —
177. Merry Lass	4 15 16	1 9 0	1 12 18	1 11 1	1 10 1
178. Nailor, Blomily's	127 21 10	80 17 2	100 19 11	75 18 12	59 17 3
179. Nonpareil	— —	— —	1 22 7	17 18 6	60 18 11
180. Ostrich, Billington's	22 11	— —	0 22 21	— —	20 21 11
181. Platina, Lovart's	19 20	— —	3 16 12	17 18 11	14 15 13
182. Princess Royal	6 20 0	1 11 18	10 18 22	1 14 6	8 13 9
183. Queen Anne, Simpson's	111 19 6	46 17 5	79 19 20	26 18 20	18 16 6
184. Queen Caroline	65 18 7	44 18 7	68 19 10	76 18 1	66 16 15
185. Queen Charlotte, Peers's	2 14 11	2 12 15	2 14 19	1 11 8	— —
186. Queen Mary, Morris's	7 20 20	7 14 10	3 14 4	2 15 11	1 13 15
187. Reformer	0 12 16	6 13 18	14 17 14	7 16 3	4 14 16
188. Sheba Queen, Crompton's	20 18 0	1 12 18	3 15 10	1 15 18	— —
189. Smiling Beauty, Beaumont's	34 17 0	22 17 3	25 16 17	32 18 6	16 14 17
190. Smiling Girl	1 16 21	1 12 5	1 16 7	2 15 15	3 14 1
191. Thrasher, Yates's	145 19 18	113 18 12	73 18 11	46 20 12	37 16 16
192. Toper, Leigh's	52 17 11	26 17 16	16 17 12	14 15 16	9 15 10
193. Waiting Maid	0 12 7	1 11 6	— —	1 14 22	1 13 14
194. Wanton	— —	4 13 0	3 16 19	1 14 10	6 14 22
195. Wellington's Glory	156 21 6	85 21 3	118 23 14	102 20 4	71 16 8
196. White Eagle	48 23 20	102 19 18	179 24 18	236 23 12	240 20 0
197. White Lion, Chelworth's	39 18 7	40 16 4	52 19 6	62 18 22	40 17 2
198. White Rock, Brundrit's	11 16 21	3 13 20	1 14 14	— —	— —
199. Whitesmith, Woodward's	27 16 7	17 14 10	6 15 14	6 14 21	1 11 4
200. Wistaston Lass, Bratherton's	11 19 23	1 10 6	11 17 6	— —	— —



*Additional Gooseberries cultivated in this Country.*

An asterisk \* denotes the new ones, with the years in which they were first brought out and exhibited at the above meetings for prizes.

A dagger † denotes those which were exhibited also, of more or less merit.

## REDS.

- |  |  |
|--|--|
| <p>201. Abraham Newland, Jackson's.<br/>         202. Achilles, Gerrard's.<br/>         203. Ackerley's Seedling.<br/>         204. Admiral, Mather's.<br/>         205. * Admiral, Glazebrooke's, 1827.<br/>         206. Admiral Keppel, Jared's.<br/>         207. * Albion, Bootes's, 1828.<br/>         208. Alexander, Mather's.<br/>         209. Alexander the Great.<br/>         210. * Alfred, Stringer's, 1825.<br/>         211. Aston's Red.<br/>         212. Atlas, Brundrit's.<br/>         213. Attractor, Hippard's.<br/>         214. Bank of England, Walker's.<br/>         215. Beaufremont.<br/>         216. Beauty, Haffald's.<br/>         217. Beggar Lad.<br/>         218. † Bellerophon, Colclough's.<br/>         219. † Belper Hero.<br/>         220. Billy Dear, Shaw's.<br/>         221. Black Bull.<br/>         222. Black Damson.<br/>         223. Black Dragon.<br/>         224. Black Eagle.<br/>         225. Black King.<br/>         226. Black Lady, Mather's.<br/>         227. Black Prince, Shipley's.<br/>         228. Black Prince, Stapleton's.<br/>         229. Black Prince, Thorpe's.<br/>         230. Black Ram.<br/>         231. Black Virgin.<br/>         232. Black Walnut.<br/>         233. * Bloodhound, 1825.<br/>         234. Bright Venus, Cheetham's.<br/>         235. British Prince, Boardman's.<br/>         236. Bullock's Heart, Pendleton's.<br/>         237. * Bury Muff, Haslam's, 1827.<br/>         238. * Busy-body, Hulme's, 1826.<br/>         239. Calderbank's Red.<br/>         240. Carpenter.<br/>         241. Champagne.<br/>         242. † Champion of Liberty.<br/>         243. Charles Fox, Monk's.<br/>         244. Cheshire Sheriff, Adams's.<br/>         245. Cheshire Stag, Shelmardine's.<br/>         246. † Coachman.<br/>         247. Cockspur.<br/>         248. Colonel Tarlton, Knight's.<br/>         249. Conqueror, Andrew's.<br/>         250. Conqueror, Fisher's.<br/>         251. Conqueror, Gregory's.<br/>         252. Conqueror, Worthington's.</p> | <p>253. Cornwallis, Worthington's.<br/>         254. * Cottage Hero, Whitmore's, 1827.<br/>         255. Crimson Walnut.<br/>         256. * Crown Prince, Cartwright's, 1825.<br/>         257. Defiance, Cooke's.<br/>         258. Double-bearing, Ackerley's.<br/>         259. Dudley and Ward.<br/>         260. Duke of York, Alcock's.<br/>         261. † Duke of York, Read's.<br/>         262. Duke William, Livesey's.<br/>         263. Duke William, Savage's.<br/>         264. Dumpling, Halmon's.<br/>         265. Earl of Derby, Stanley's.<br/>         266. Early Red.<br/>         267. * Eclipse, Johnson's, 1828.<br/>         268. † Economist, Wood's.<br/>         269. Emperour, Broad's.<br/>         270. Emperour, Gorton's.<br/>         271. Emperour, Wood's.<br/>         272. Emperour of Morocco.<br/>         273. Favourite, Rawlinson's.<br/>         274. † Forester.<br/>         275. Free-bearer, Rider's.<br/>         276. † Freemason's Glory.<br/>         277. † Friend Ned.<br/>         278. † Galloper, Banks's.<br/>         279. * Gamester, Johnson's, 1827.<br/>         280. Globe, Ashton's.<br/>         281. Glory of Eccles, Worthington's.<br/>         282. Glory of England, Diens's.<br/>         283. Glory of Scarsdale, Waller's.<br/>         284. Governour Penn, Rider's.<br/>         285. † Grand Turk.<br/>         286. Great Britain, Gregory's.<br/>         287. Great Captain, Hope's.<br/>             <i>Great Chance, Bell's, same as</i><br/>             No. 48.<br/>         288. * Guido, Bothwell's, 1829.<br/>         289. * Hairy Bush, Banks's, 1827.<br/>         290. † Hatherton Red.<br/>         291. Heart of Oak.<br/>         292. Hector.<br/>         293. Hercules, Mason's.<br/>         294. Hero, Jackson's.<br/>         295. Hero, Worthington's.<br/>         296. † Hero of Hull.<br/>         297. High Sheriff, Grundy's.<br/>         298. † Hobby Horse.<br/>         299. * Hopeful, Telford's, 1825.<br/>         300. * Industry, Saxton's, 1827.<br/>         301. Ironmonger.<br/>         302. Johnny Lad.<br/>         303. Jolly Painter, Eckersley's.</p> |
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304. Jolly red Nose, Read's.  
 305. † Jolly Shaver.  
 306. Jolly Smoker.  
 307. \* Jupiter, Buersill's, 1829.  
 308. Keen's Seedling.  
 309. \* Keeper, Cooke's, 1828.  
 310. King, Alcock's.  
 311. King, Hogbean's.  
 312. King, Odger's.  
 313. King, Rawson's.  
 314. King Sheriff.  
 315. Lancashire Farmer.  
 316. † Lancashire Hero.  
 317. Late Damson.  
 318. Layforth's Seedling.  
 319. Little John.  
 320. \* Little John, Bell's, 1825.  
 321. \* Lord Delamere, Sanders's, 1825.  
 322. Lord Hood, Fairlow's.  
 323. \* Lord Lascelles, Hainsworth's,  
 1826.  
 324. † Lord Milton.  
 325. Lord Moira.  
 326. † Lord Wellington.  
 327. Malkin Wood.  
 328. Marquis of Stafford, Knight's.  
 329. Master Tup, Thorpe's.  
 330. Matchless, Pendleton's.  
 331. † Mayor of Over.  
 332. † Mexbro Hero.  
 333. Mogul, Pendleton's.  
 334. Mogul, Singleton's.  
 335. Mongrel.  
 336. Morello.  
 337. Moss Wither.  
 338. Mount Etna, Newton's.  
 339. † Mulaneer.  
 340. Murray.  
 341. Nero.  
 342. \* New Church, Lovart's, 1828.  
 343. † Nonsuch.  
 344. Old England, Rider's.  
 345. Old Rough Red.  
 346. † Ombersley Hero.  
 347. Oronoko, Stanley's.  
 348. Ostrich's Egg.  
 349. † Patriarch.  
 350. Peerless, Chapman's.  
 351. Perfection, Gregory's.  
 352. Pineapple.  
 353. Porcupine, Hall's.  
 354. Princess Royal, Withington's.  
 355. \* Pryse Pryse, Biles's, 1827.  
 356. Raspberry.  
 357. Red, Raymond's.  
 358. Red, Stukeley's.  
 359. † Red Lead.  
 360. Red Lion, Lee's.  
 361. Red Lion, Ratcliffe's.  
 362. Red Mogul.  
 363. † Red Ocean.  
 364. Red Orleans.

365. Red Rose, Shelmardine's.  
 366. Red Top, Bradshaw's.  
 367. Red Walnut, Wild's.  
 368. Red Wolf.  
 369. Regulator, Holt's.  
 370. Rodney, Ackersley's.  
 371. Royal, Fox's.  
 372. Royal Anne, Yates's.  
 373. † Royal Forester, Hainsworth's.  
 374. Royal Oak, Boardman's.  
 375. Saint John, Tillotson's.  
 376. Sampson, Kenyon's.  
 377. \* Sandback, Hagues's, 1829.  
 378. \* Scarlet, Stock's, 1828.  
 379. Scarlet Seedling, Jackson's.  
 380. † Shaver.  
 381. Sir Francis Burdett, Mellor's.  
 382. † Sir Robert Wilson.  
 383. † Sir Watkin, Leicester's.  
 384. Slim, Jackson's.  
 385. † Smuggler.  
 386. † Squire Whittingham, Cooke's.  
 387. † Staffordshire Lad.  
 388. Supreme, Gregory's.  
 389. Surprise, Cheadle's.  
 390. Swing-em, Blakeley's.  
 391. \* Tarragon, Bell's, 1825.  
 392. Tillotson's Seedling.  
 393. Tom of Lincoln.  
 394. \* Top Marker, Saxton's, 1828.  
 395. Tup, Siddal's.  
 396. Twarnblow's Seedling.  
 397. Twig-em, Johnson's.  
 398. Victory, Lomax's.  
 399. Volunteer, Taylor's.  
 400. Wareham Russet.  
 401. Warrington Red.  
 402. Warwickshire Conqueror.  
 403. † Warwickshire Lad, Brookes's.  
 404. Watkin, Monk's.  
 405. † Welshman.  
 406. † Whittlesey Hero.  
 407. Wonderful, Saunders's.  
 408. Woodbery.  
 409. † Woodman.  
 410. Worthington's Seedling.  
 411. † Yankey.  
 412. † Young Wonderful, Saunders's.

#### YELLOW.

413. Adern's Seedling.  
 414. Amber.  
 415. Amber, Hunt's Early.  
 416. Banger.  
 417. Beauty of Eccles.  
 418. Bellemont.  
 419. \* Belt, Read's, 1826.  
 420. Brandy Yellow, Cheetham's.  
 421. Bright Venus, Taylor's.  
 422. Canary, Caton's.

423. \* Chairman, Houghton's, 1826.  
 424. † Colonel Holden.  
 425. † Companion.  
 426. Conqueror.  
 427. \* Crafty, Taylor's, 1828.  
 428. † Credus, Robinson's.  
 429. Creeping Circus, Davenport's.  
 430. \* Crispiana, Bootes's, 1827.  
 431. Defender, Davenport's.  
 432. † Delight, Lamb's.  
 433. † Delight, Wadham's.  
 434. † Diamond.  
 435. Diogenes, Coe's.  
 436. † Don Cossack.  
 437. Drop of Gold, Maddox's.  
 438. Eclipse, Blakeley's.  
 439. † Fine Robin.  
 440. \* Gardener's Glory, Parkinson's, 1828.  
 441. Gibraltar.  
 442. Golden Ball, Stanley's.  
 443. Golden Champion.  
 444. † Golden Chili.  
 445. Golden Conqueror, Mason's.  
 446. Golden Dolphin, Stanley's.  
 447. Golden Drop, Jackson's.  
 448. Golden Drop, Reynolds's.  
 449. Golden Eagle, Nixon's.  
 450. Golden Gourd, Hill's.  
 451. Golden Griffin, Stanley's.  
 452. Golden Linnet.  
 453. Golden Lion, Cheadle's.  
 454. Golden Orange, Jackson's.  
 455. \* Golden Pheasant, Talbot's, 1829.  
 456. Golden Prince.  
 457. Golden Sceptre, Withington's.  
 458. Golden Tag.  
 459. Golden Yellow, Dixon's.  
 460. Gold-finder, Parkinson's.  
 461. Goliath, Rider's.  
 462. † He-Goat, Parry's.  
 463. Hero, Kilton's.  
 464. Highlander, Horsfield's.  
 465. \* Hon. G. Lamb, Kemsley's, 1829.  
 466. Hornet, Williamson's.  
 467. † Husbandman.  
 468. Independent, Stanley's.  
 469. † John Bull.  
 470. Jolly Gipsey, Mason's.  
     *Jolly Gunner, same as No. 81.*  
 471. † Jolly Potter.  
 472. Kilton, Hamlet's.  
     *Kilton Hero, same as No. 472.*  
 473. Lemon, Rider's.  
 474. \* Linton Beauty, Lee's, 1827.  
 475. † Lord Raneliffe.  
 476. Molon, Stanley's.  
 477. Molon, Wrigley's.  
 478. \* Moonshine, Davies's, 1829.  
 479. Nonsuch, Pindleton's.  
 480. † Polander.  
 481. † Preacher, Penman's.  
 482. Primrose, Unsworth's.  
 483. \* Prince of Orange, Bell's, 1825.  
 484. Prince of Orange, Leigh's.  
 485. † Pearse, Barnfort's.  
 486. † Ranting Widow.  
 487. † Rattle Snake.  
 488. \* Rector, Worthington's, 1829.  
 489. \* Ringwood, Ball's, 1825.  
 490. Robin Hood.  
 491. † Rough Robin.  
     *Royal Gunner, same as No. 142.*  
 492. Royal Sovereign.  
 493. Rumbullion.  
 494. Saffron.  
 495. Sceptre, Withington's.  
 496. † Shepherd.  
 497. † Sidesman, Read's.  
 498. † Sir Charles Wolseley.  
 499. Sir Sidney, Brundrit's.  
 500. Sparkler, Smith's.  
 501. \* Superintendent, Billington's, 1828.  
 502. \* Tenor Bell, Bulmer's, 1829.  
 503. \* Terror, Johnson's, 1829.  
 504. \* Tiger, Smith's, 1828.  
 505. † Triumphant.  
 506. \* Twister, Williamson's, 1828.  
 507. \* Two to One, Whittaker's, 1828.  
 508. † Venerable.  
 509. Washington, Coe's.  
 510. Waterloo, Sydney's.  
 511. † Yellow Eagle, Ward's.  
 512. \* Yellow Lion, 1825.  
 513. Yellow Top, Bradshaw's.

## GREENS.

514. \* Ajax, Tanner's, 1826.  
 515. † Audley Lass.  
 516. Blakeley Lion, Yearsley's.  
 517. \* Bold, Fenton's, 1828.  
 518. Bullock Smithey, Fidler's.  
 519. Cæsar, Harrison's.  
 520. Cæsar, Holton's.  
 521. † Cheshire Hero.  
 522. † Crispin.  
 523. † Deceivers, Green.  
 524. † Diamond.  
 525. † Doctor Syntax, Hooton's.  
 526. † Duke of Ashton.  
 527. Duke of Bedford, Yates's.  
 528. \* Earl of Chester, 1825.  
 529. Early Green Hairy.  
 530. \* Emerald, Leigh's, 1827.  
 531. \* Enoch, Johnson's, 1827.  
 532. † Evergreen, Perring's.  
 533. † Fairplay, Hall's.  
 534. \* Faithful, Baker's, 1828.  
 535. Favourite, Harrison's.  
 536. Favourite, Wrigley's.  
 537. \* Free Cost, Sexton's, 1827.



538. Gage, Nield's.  
 539. \* Game Bag, Grundy's, 1827.  
 540. General Carlton.  
 541. Goliath Champion, Costerden's.  
 542. Goose, Fox's.  
 543. Green, Belmont's.  
 544. † Green Bag.  
 545. Green Balsam.  
 546. Green Chancellor.  
 547. † Green Dragon.  
 548. Green Fig.  
 549. Green Gage, Horsfield's.  
 550. Green Gage, Pitmaston.  
 551. Green Gage, Sharret's.  
*Green Gascoigne, same as No. 529.*  
 552. Green Griffin.  
 553. † Green Hero, Chadwick's.  
 554. Green John, Jackson's.  
 555. Green Joseph, Monk's.  
 556. Green Lizard, Jackson's.  
 557. \* Green Mantle, Hogier's, 1829.  
 558. Green Margil, Stanley's.  
 559. † Green Monkey, Banks's.  
 560. \* Green Nettle, Fisher's, 1828.  
 561. Green Oak, Boardman's.  
*Green Ocean, Ingham's, same as No. 142.*  
 562. \* Green Prince, Summer's, 1829.  
 563. Green Prolific.  
 564. † Green Rose.  
 565. † Grundy's Glory.  
 566. Hercules.  
 567. \* Invincible, Bratherton's, 1829.  
 568. Jay's Wing.  
 569. † Jolly Crispin, Proudman's.  
 570. † Langley Green.  
 571. \* Little-thought-of, Moon's.  
 572. Livingsham, Blakeley's.  
 573. Lord Hood.  
 574. † Mask, Smith's.  
 575. † Mugman, Read's.  
 576. Myrtle, Nixon's.  
 577. † Nonsuch.  
 578. Old Ball.  
 579. \* Oswestry Hero, Morgan's, 1828.  
 580. Patrick, Worthington's.  
 581. \* Peacock, Lavart's, 1827.  
 582. † Pretor, Hulme's.  
 583. Prize, Gregory's.  
 584. Rainbow, Taylor's.  
 585. Reine Claude, Stanley's.  
 586. † Reuben.  
 587. \* Rough and Ready, Parkinson's, 1828.  
 588. † Rough Robin.  
 589. Royal George, Rollison's.  
 590. Saint David, Sproson's.  
 591. \* Sampson, Crompton's, 1827.  
 592. Satisfaction, Read's.  
 593. † Self-conceit, Haughton's.  
 594. † Shannon, Hopley's.  
 595. † Stranger.

596. Stump, Robinson's.  
 597. \* Surprise, Walton's, 1828.  
 598. Syringa, Stanley's.  
 599. † Tasso.  
 600. † Tickler.  
 601. Tickle Toby, Brundart's.  
 602. † Top Sawyer, Rigby's.  
 603. Trial.  
 604. Triumph, Rider's.  
 605. † Trueman.  
 606. Vanguard, Worthington's.  
 607. Victory, Lee's.  
 608. † Warhill Hero.  
 609. † Waterloo.  
 610. \* Yorkshire Bite, Copley's, 1825.

## WHITES.

611. \* Advance, Moore's, 1827.  
 612. Apollo, Gibson's.  
 613. Bear, Moore's.  
 614. Beauty, Holt's.  
 615. Beauty of England.  
 616. † Bonny Landlady.  
 617. † Bright Venus.  
 618. \* Butcher's Fancy, Piggott's, 1828.  
 619. Calderbank's White.  
 620. † Chadwick.  
 621. Champion, Mills's.  
 622. Cheshire White Walnut.  
 623. † Cock Robin.  
 624. \* Competition, Pugh's, 1827.  
 625. Competitor, Pugh's, 1828.  
 626. † Country Farmer.  
 627. † Crab.  
 628. Crawford's Seedling.  
 629. \* Crick Cliff, Spencer's.  
 630. † Cutler's Glory.  
 631. † Devil.  
 632. \* Diana, Bratherton's, 1825.  
 633. Drop, Smith's.  
 634. † Duke William.  
 635. † Duster.  
 636. \* Elephant, Blomiley's, 1828.  
 637. † Fair Lady.  
 638. † Faithful.  
 639. Fiddler, Lee's.  
 640. † Fleur-de-lis, Copley's.  
 641. † Fowler, Grundy's.  
 642. † Fuddler, Leigh's.  
 643. † Gabbler, Banks's.  
 644. † Harford Cottage.  
 645. Hart, Nixon's.  
 646. † Heart of Oak.  
 647. Highland King, Gregory's.  
 648. Highland Queen, Boardman's.  
 649. Highland White, Chapman's.  
 650. † Honesty.  
 651. Imperial, White's.  
 652. † Incomparable.

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| <p>653. Jolly Carter, Cooke's.<br/>         654. Jolly Crofter, Bradshaw's.<br/>         655. Jolly Cutler, Cooke's.<br/>         656. Lady, Davenport's.<br/>         657. * Lady Houghton, Fish's, 1829.<br/>         658. † Lady Manvers.<br/>         659. Lily, Bedford's.<br/>         660. † Madame Riego.<br/>         661. * Mary Anne, Eggleston's, 1825.<br/>         662. † Mermaid.<br/>         663. Milkmaid.<br/>         664. Miss Bold.<br/>         665. * Miss Tollett, Williams's, 1825.<br/>         666. * Monton Lass, Piggott's, 1827.<br/>         667. † Moorpont.<br/>         668. Mount Pleasant, Gregory's.<br/>         669. † Mount Pleasant, Whitehead's.<br/>         670. † Mountain of Snow.<br/>         671. Mrs. Denman, Page's, 1825.<br/>         672. † Mrs. Lamb.<br/>         673. † Noble Landlady.<br/>         674. † Northern Hero.<br/>         675. Olive, White's.<br/>         676. Pigeon's Egg.<br/>         677. † Pillar of Beauty.<br/>         678. † Pilot.<br/>         679. † Prime Minister, Whittaker's.<br/>         680. † Rattler, Hulme's.<br/>         681. † Redress.<br/>         682. † Republican.<br/>         683. † Ringlet, Hague's.<br/>         684. Ringley Ranter.<br/>         685. † Rockgetter, Andrews's.<br/>         686. Rose, Nield's.<br/>         687. Rose, Withington's.<br/>         688. † Sampson.</p> | <p>689. † Selfishness, Read's.<br/>         690. Silver-heels, Button's.<br/>         691. † Snowball, Adams's.<br/>         692. Snowdrop, Wood's.<br/>         693. † Sounton Lass.<br/>         694. Squire Houghton's Barendoe.<br/>         695. Sugar Loaf.<br/>         696. Swan's Egg.<br/>         697. † Taffy, Parry's.<br/>         698. † Turpin, Houghton's.<br/>         699. * Union, Wild's, 1828.<br/>         700. † Venture.<br/>         701. Victory, Green's.<br/>         702. * Village Maid, Bratherton's, 1825.<br/>         703. † Vittoria.<br/>         704. † Waterloo.<br/>         705. † White Bear, Moore's.<br/>         706. White Belmount.<br/>         707. White Crystal.<br/>         708. White Hall, Atkinson's.<br/>         709. White Heart, Nixon's.<br/>         710. † White Lily, Worthington's.<br/>         711. White Lion, Harrison's.<br/>         712. White Lion, Kenyon's.<br/>         713. White Mogul, Mather's.<br/>         714. White Muslin, Holding's.<br/>         715. White Noble, Kenyon's.<br/>         716. White Orleans.<br/>         717. White Bengal.<br/>         718. * White Veal, Beckwith's, 1828.<br/>         719. White Walnut.<br/>         720. White's Imperial.<br/>         721. † Wilton Lass.<br/>         722. * Woodstock Superb, Biles's, 1825.</p> |
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## A SELECTION OF GOOSEBERRIES FOR A SMALL GARDEN.

### *Reds.*

1. CAPPER'S TOP SAWYER. No. 60. in the list.

*Branches* somewhat drooping. *Fruit* late, very large, oblong, pale red, hairy near the base; very excellent.

2. CHAMPAGNE. No. 241.

*Branches* erect. *Fruit* late, middle-sized, somewhat oblong, dark red, hairy; most excellent.

3. FARMER'S ROARING LION. No. 48.

*Branches* somewhat drooping. *Fruit* late, very large, oblong, dull red, smooth: the largest of all the gooseberries.

## 4. KNIGHT'S MARQUIS OF STAFFORD. No. 328.

*Branches* somewhat erect. *Fruit* late, large, roundish-oblong, bright red, hairy: excellent.

## 5. MELLING'S CROWN BOB. No. 7.

*Branches* drooping. *Fruit* rather late, large, oblong, bright red, hairy: very good.

## 6. OLD ROUGH RED. No. 345.

*Branches* somewhat drooping. *Fruit* small, round, dark red, very hairy: most excellent for preserving as gooseberry jam, and the best for bottling when green.

## Yellows.

## 7. DIXON'S GOLDEN YELLOW. No. 459.

*Branches* drooping. *Fruit* early, pretty large, roundish-oblong, greenish yellow, smooth.

## 8. GORDON'S VIPER. No. 107.

*Branches* drooping. *Fruit* early, large, somewhat turbinate, greenish yellow, smooth.

## 9. HAMLET'S KILTON. No. 472.

*Branches* somewhat drooping. *Fruit* early, large, roundish-oblong, bright greenish yellow, slightly hairy.

## 10. HARDCASTLE'S GUNNER. No. 81.

*Branches* somewhat erect. *Fruit* rather late, large, obovate, with large veins, hairy or bristly.

## 11. HILL'S GOLDEN GOURD. No. 450.

*Branches* somewhat drooping. *Fruit* very early, large, oblong, greenish yellow, slightly hairy: very excellent.

## 12. PROPHET'S ROCKWOOD. No. 96.

*Branches* erect. *Fruit* very early, large, roundish-oblong, dark yellow, slightly hairy.



*Greens.*

13. EARLY GREEN HAIRY. No. 529. *Pom. Mag.* t. 22.

*Branches* erect. *Fruit* early, small, round, deep green, hairy : early and excellent.

14. EDWARDS'S JOLLY TAR. No. 131.

*Branches* somewhat drooping. *Fruit* early, of a middling size, large, roundish-oblong, with yellowish veins, smooth.

15. MASSEY'S HEART OF OAK. No. 128.

*Branches* drooping. *Fruit* rather early, large, oblong, with pale yellow veins, smooth : excellent.

16. NIXON'S GREEN MYRTLE. No. 576.

*Branches* somewhat drooping. *Fruit* late, large, oblong, tapering to the base, pale green, smooth.

17. PARKINSON'S LAUREL. No. 132.

*Branches* erect. *Fruit* rather late, large, roundish-oblong, pale green, very downy.

18. WAINWRIGHT'S OCEAN. No. 142.

*Branches* drooping. *Fruit* pretty early, large, oblong or ovate, smooth : the largest of this colour.

*Whites.*

19. CLEWORTH'S WHITE LION. No. 197.

*Branches* somewhat drooping. *Fruit* late, roundish-oblong, slightly hairy, sometimes nearly smooth.

20. CROMPTON'S SHEBA QUEEN. No. 188. *Pom. Mag.* t. 12.

*Branches* somewhat erect. *Fruit* early, pretty large, roundish-oblong, downy : excellent.

21. MOORE'S WHITE BEAR. No. 705.

*Branches* somewhat erect. *Fruit* early, large, roundish-oblong, hairy, or somewhat bristly.

22. SAUNDERS'S CHESHIRE LASS. No. 156.

*Branches* erect. *Fruit* very early, large, oblong, downy: excellent for tarts early in the spring, when few are ready for that purpose.

23. WELLINGTON'S GLORY. No. 195.

*Branches* erect. *Fruit* pretty early, large, somewhat ovate, very downy: excellent.

24. WOODWARD'S WHITESMITH. No. 199.

*Branches* erect. *Fruit* pretty early, large, roundish-oblong, or somewhat ovate; when highly ripened and exposed to the sun the skin becomes brownish, very downy: very excellent, and more in esteem than any other gooseberry of this colour.

This list, by far the most ample of any that has yet appeared, will enable the grower to form a just estimate of the comparative merit of the principal part of those gooseberries which have been exhibited for prizes from 1825 to 1829 inclusive; a period, probably, when horticulture has been as extensively encouraged, and flourished as much, as at any time of equal extent within our memory. The first part will enable those who are desirous of exhibiting the largest specimens in the dessert to choose the heaviest kinds of the different colours, let his selection be large or small; and, together, it will afford the nurseryman the means of correcting his collection, if it should happen to be wrong, and thus accomplish a two-fold purpose, which will fully compensate for the space it takes up in the present work.

### *Propagation.*

Gooseberries are propagated by cuttings, in the same manner as Currants; but where strong cuttings cannot

be obtained, shorter ones of six inches in length will be sufficient, planting them so that the two upper eyes only are above the surface of the bed: these will generally produce two shoots each, the strongest of which, at the end of the year, may be selected to form the stem of the plant, and shortened to the desired height. If one or two small cuttings only can be obtained from a plant for propagation, short lengths of three inches each, including the extremity, may be planted with success, under a hand-glass, leaving only one eye above the surface; or, which is better, level with the surface: the month of October is the best time for this purpose.

In order to have fine, well-flavoured fruit, the bushes, as directed for Currants, must be planted in a good soil and a favourable situation, kept in a state of vigour, and thin of wood by annual prunings, so as to admit plenty of sun, and a free circulation of air.

The largest berries are grown on vigorous young bushes, which have not more than five or six branches, and allowing only two or three berries to grow on each, or indeed only one berry on each: the latter are invariably those which have carried off the best prize. In dry hot weather, the plants must be supplied with water, and the fruit shaded from the sun for a few hours in the middle of the day.

#### *Cultivation of Gooseberries and Currants.*

Gooseberries and Currants, when planted in the open quarters of a garden, require similar treatment; therefore such directions as are given for one may be strictly applied to the other, with but a very trifling deviation, which will be explained towards the sequel of this article.

Confining myself for the present to the Gooseberry, I must observe with regard to its early management,



the reader will find some account of it under the head of *Propagation*.

In the quarters where the young bushes have established themselves, and made some vigorous shoots, the best placed of those should be selected to form the head : four shoots will be sufficient to begin with ; these should be pruned back to six or nine inches, according to their strength and line of direction, from each of which three or four may be expected for another year. When these are pruned at the end of the second year, two of the best placed shoots from each must be selected, and pruned back to six or nine inches as before, cutting the others out close to the mother branch, thereby preventing the production of an unnecessary and useless number of shoots.

In the third winter, according to this method, each young bush will have eight shoots when pruned, which will be sufficient to form the principal limbs of the full grown head.

In the fourth winter's pruning, the strongest and best placed shoot only should be retained from each branch, and that one pointing the most directly outwards, shortening it to six or nine inches as before, and cutting off close all the rest : this will give much more room to the branches, and produce a more open and handsome head, than if two shoots had been retained to each branch as before.

In the fifth pruning, should the head require a greater supply of branches, two shoots may be left, in the same manner as in the second and third year ; and this practice may be continued, leaving either one or two shoots to each branch, as occasion may require, so long as the bush stands.

It must, however, be observed, that the older the bushes are, the smaller will be their leading shoots : these, of course, must be shortened in proportion accord-

ingly; so that a bush of fifteen or twenty years' standing will rarely require its extreme shoot to be left more than six inches in length.

It is also necessary to bear in mind that the large Lancashire Gooseberries, and which are chiefly pendent growers, require to have much more space between their branches than the Champagne, and other upright growers: the former, therefore, ought not to have them much less than a foot apart, nor the latter nearer than nine inches, when the winter pruning is finished.

In the annual prunings, there will always be a number of shoots, and some, perhaps, of the most vigorous, produced from various parts of the head, particularly from the upper side of the diverging limbs: these must be cut off quite close and smooth, so as to remove entirely their bottom eyes, to prevent a succession of still stronger shoots, which would otherwise be produced; thus keeping the heads open, and consisting of fruit-bearing branches only.

When the spurs of gooseberries have borne fruit for two or three years, and become numerous, they should be thinned out, leaving the young ones only: by this means the fruit will have more room to swell, and its flavour consequently improved.

CURRENTS, as was observed at the commencement of this article, when planted as open bushes, require a management but little differing from that of the gooseberry: this consists, chiefly, in leaving their shoots at a greater length in the annual prunings. In the dessert, the largest bunches have always the best appearance, and it rarely happens that they are not the best.

To obtain these, the bushes must be kept very thin of wood, clearing away all young shoots from the middle, as they are produced, and thinning out the spurs, leaving those only which are young, and at a few inches' distance from each other. The large white crystal

Currant, thus managed, will sometimes produce bunches containing from twenty-five to thirty berries each.

Currants trained against walls are of the most easy management: when planted to fill up intermediate spaces between young trees, till the latter have made a more advanced progress, they should be trained perpendicularly, preparing as many shoots at the beginning as may be required for the space to be occupied. These should be allowed a space of six inches between one shoot and another, training each at full length, till they have reached the top of the wall; shortening such others as may be produced to half an inch, which will form fruit spurs round the base of each. When a plant has been completed in this way, it may be kept in full bearing for several years, from its spurs alone, the best of which, it must be remembered, furnish the finest fruit.

Where a large space of wall is allotted for Currants, I should recommend this mode of training in preference to any other; planting them at three, or not more than four feet apart. The plants can always be replenished with young wood when it is wanted, by cutting down within a few inches of the ground every alternate limb; and when these have again reached the top of the wall, or before, if necessary, the others may be cut down in like manner: thus keeping up a succession of good, healthy, fruit-bearing branches for years, and preserving an uniformity of appearance, without at any time exhibiting a blank space on any part of the wall.



## CHAP. VIII.

## GRAPES.

SECT. I.—*Black or blue fruited.*

1. ALICANT. *Miller*, No. 31.

Black Portugal. *Hort. Soc. Cat.* No. 120.

Black Spanish. *Speechly*, No. 26.

Gros noir d'Espagne. *Bradley*, No. 37.

Teinturier. *Hort. Soc. Cat.* No. 4.

*Bunches* very long without shoulders. *Berries* of a moderate size, somewhat oval. *Skin* thick, of a black colour. *Flesh* soft, juicy, of an agreeable flavour. *Seeds* uncommonly large.

Requires a vinery.

The leaves in the autumn are beautifully variegated with red, green, and yellow.

2. BLACK CORINTH. *Langley*, p. 114. t. 46. *fig.* 1. *Miller*, No. 3.

Black Ascalon. *Hort. Soc. Cat.* No. 49.

Currant. *Miller*, No. 3.

Raisin de Corinth. *Bradley*, No. 18.

Zante, or Zante Currant. *Hort. Soc. Cat.* No. 49.

*Bunches* short and rather small. *Berries* small, roundish, about the size of a pea, with a few much larger ones intermixed, generally without stones, and much clustered on the bunches. *Skin* thin, of a deep black colour. *Juice* sugary, but without perfume.

The fruit of this is brought to the extent of 6000 tons annually from the Ionian Islands, and sold in the shops under the name of *Currants*.

The Prince Cornato sent twenty plants of this grape from Zante, in 1817, to Sir Herbert Taylor, for the

Queen; it had, however, been cultivated by Langley above a century ago.

Requires a vinery or stove.

This grape ripened at Twickenham, in 1727, on a south-east wall, August 24. O. S., or September 4. N. S.

3. BLACK DAMASCUS. *Speechly*, No. 2.

Workshop Manor Grape, *of some gardens*.

*Bunches* middle sized. *Berries* large, globular. *Skin* thin, of a fine black colour. *Flesh* delicate. *Juice* rich, and of an exquisite flavour. The bunches generally consist of berries of different sizes; the small berries being without stones, and the large ones with only one. As the berries do not set closely on the bunches, if the small ones are properly thinned out the large ones will acquire additional size and flavour, and will thus be the finest and best black grape that can be brought to table.

The blossoms of this should be fertilised with those of some hardy kind, which has always the effect of improving the branches. Imported from Damascus by Edward, ninth duke of Norfolk, and cultivated at Welbeck, many years prior to his decease in 1777.

Requires a hothouse, or pine stove.

4. BLACK FRONTIGNAN. \*

Black Frontignac. *Miller*, No. 13.

Blue Frontignac. *Speechly*, No. 14.

Violet Frontignac. *Ib.*

Muscat noir. *Duhamel*, No. 9.

*Bunches* small and short. *Berries* small, round,

\* It derives its name from Frontignan, a town of France, in the department of the Herault, celebrated for its excellent Muscadine wine, generally called Frontignac. It is situated on the lake Meguleone, four leagues S.S.W of Montpellier. John Rea in 1702 mentions the *Muscat of Frontignan*.

and grow close upon the bunches. *Skin* black, when fully exposed, and covered with a blue or violet bloom. *Flesh* tender; the *juice* of a rich vinous musky flavour.

It ripens well generally, in a warm season, on a south wall, upon a dry bottom, and under good management; but it is much better to plant it in the vinery.

This is the true Black Frontignan grape, and has been known to every practical gardener in England since the time of Miller. It was introduced into this country by Sir William Temple, before 1654.

5. BLACK GRAPE FROM TRIPOLI. *Speechly*, No. 3.

*Bunches* middle sized, and well shouldered, with long slender foot-stalks. *Berries* large, globular, very equal in size, slightly compressed: some are without stones, and others have two or three in each; but they are very small in comparison with those of any other kind. *Skin* thin, of a deep purple colour, apparently black, covered with a thin blue bloom. *Flesh* delicate and tender, with a very rich, highly-flavoured juice.

Requires a hot house or pine stove.

This is a very excellent grape, and has a good deal the appearance of the Black Damascus; but its bunches are always composed of equal sized berries: they are not so deep coloured, and it ripens nearly a month sooner in the same temperature. The leaves of both are very beautifully variegated in the autumn.

6. BLACK HAMBURGH. *Speechly*, No. 18.

Warner's Black Hamburgh, of some gardens.

Potier bleu. *Knoop. Fruct.* p. 145.

*Bunches* tolerably large, with two short compact shoulders, nearly as broad across as the bunch is deep. *Berries* pretty large, of an oval figure, but when grown to an extraordinary size, they are much enlarged at the head. *Skin* rather thick, of a deep purple colour,



nearly black, and covered with a blue bloom. *Flesh* tender. *Juice* sugary, and well-flavoured.

Requires a vinery.

This very valuable grape was brought into England by Mr. Warner, who had his garden at Rotherhithe in 1724. Hence it is sometimes called the *Warner Grape*. It is a great bearer, and its bunches, although not large, are always perfect, and regularly formed. In the autumn the leaves are mottled with green and yellow.

7. BLACK LISBON. *Speechly*, No. 46.

*Bunches* large and well shouldered. *Berries* large, globular. *Skin* thin, of a black colour. *Juice* plentiful, of a pretty good flavour.

Requires a vinery or hothouse.

Mr. Speechly is the only authority we have for this grape; he says the bunches are shouldered not unlike the Black Hamburgh, that it is a pretty good fruit, and (1790) but little known in this country.

It has been said by some to be the same as the Black Spanish, or Alicant. Its regularly shouldered bunches, and its globular berries with thin skins, determine it at once to be a wholly different sort.

8. BLACK LOMBARDY. *Hort. Soc. Cat.* No. 82.

West's St. Peter's. *Ib.*

West's Black St. Peter's, *of some Collections.*

*Bunches* long, with large shoulders. *Berries* large, round, and of an even size. *Skin* thin, of a very black colour when fully ripe. *Juice* plentiful, of a very high flavour. *Seeds* very small. *Wood* short-jointed. *Eyes* prominent. *Leaves* rather small, smooth, shining underneath, and deeply serrated; they turn to a purple colour as the fruit becomes ripe.

Requires a hothouse.

Mr. Oldacre has given a very good account of this grape, which he thinks is but little known. He always

begins to force it in the middle of April; it becomes ripe in November; and he sometimes keeps it on his vines till the end of March. *Gard. Mag.* Vol. i. p. 36.

9. BLACK MORILLON. *Miller*, No. 6.

Auvergne. *Martyn's Miller*, No. 7.

Auverna. *Miller*, No. 6.

Pineau. *Ib.*

Le Bourguignon. *Bradley*, No. 24.

Small Black Cluster. *Speechly*, No. 34.

True Burgundy. *Martyn's Miller*, No. 7.

*Bunches* small, but rather larger than those of the Miller's Burgundy. *Berries* middle-sized, somewhat oval. *Skin* of a very black colour. *Juice* very sweet.

It is hardy, and ripens well on a south wall.

This is the true Burgundy Grape, and is readily distinguished from the other, in not having its downy appearance; it has also larger berries, and they are not so closely set upon the bunches. It might be successfully cultivated in this country for wine. In Burgundy it is highly esteemed for this purpose.

10. BLACK MUSCADEL. *Speechly*, No. 8.

Mogul, of some Collections.

The *Bunches* of this grape contain *Berries* of different shapes and sizes; generally they are large and oval; but some of them are very large and long, somewhat compressed, and flat at the ends. *Skin* thin, of a black colour, with delicate juicy *Flesh*. The leaves change in autumn to a bright scarlet.

Requires a hothouse.

11. BLACK MUSCADINE. *Langley*, t. 36.

Black Chasselas. *Miller*, No. 8.

Chasselas Noir. *Ib.*

*Bunches* about the same size as those of the White Muscadine. *Berries* globular. *Skin* of a black colour,

covered with a bluish bloom. *Juice* rich, if well ripened, and of a very good flavour.

Requires a vinery.

12. BLACK PRINCE. *Hooker, Pom. Lond. t. 45.*

*Bunches* rather long, and generally unshouldered; they are, however, occasionally well shouldered. *Berries* oval, and, when well thinned out, of a very good size. *Skin* dark blackish purple, covered with a thick blue bloom. *Flesh* white, abounding with sweet well flavoured *Juice*. In pulling the berry from the stalk, a long receptacle is left, which is red, and covered with the white flesh. *Seeds* large, generally four, and sometimes five, in each berry. *Leaves* rather fleshy, broad in proportion to their length, with long footstalks, tinged with red: the principal lobes not deeply divided, broadly serrated, becoming variegated in the autumn with pale red and dark purple.

The Black Prince is of easy culture, requiring only the protection of the greenhouse or common vinery; and in favourable seasons it will, on a warm dry soil, ripen its fruit on a south wall.

Mr. Hooker's drawing was made from a bunch produced at Highgate in 1813.

13. BLACK RAISIN. *Speechly, No. 39.*

Raisin Grape. *Miller, No. 18.*

*Bunches* large and long; the largest have good-sized shoulders. *Berries* large and oval. *Skin* thick, of a black colour. *Flesh* hard and firm. *Juice* very high flavoured. *Wood* long-jointed. *Buds* somewhat pointed. *Leaves* large, very much serrated, with long red footstalks.

It is a tall grape, and requires a hothouse.

Mr. Oldacre, who has given a very good account of it in the *Gard. Mag.*, says, if the bunches are cut in October with long footstalks to them, and hung in the kitchen so as not to touch each other, they will be so ripened by the warmth of the room by Christmas as to eat extremely well.



14. BLACK SWEETWATER. *Speechly*, No. 17.  
*Bunches* small, close, and short. *Berries* small, round. *Skin* thin, of a black colour. *Juice* very sweet, with but little perfume.

This ripens on a common wall, and is but seldom introduced under glass.

15. CLARET GRAPE. *Speechly*, No. 31.

Blood Grape. *Hort. Soc. Cat.* No. 43.

*Bunches* small. *Berries* very closely set, small, black, of a somewhat oval figure. The *Juice* is of a blood red colour, and of a harsh taste, unless the berries are highly matured. The leaves change to a russet red early in the summer, and die of a deep blood colour in the autumn.

It ripens pretty well on a south wall.

The branches of this, like those of the White Sweetwater, are very short-jointed. It is very tender when in blossom; on that account the bunches are seldom perfectly formed, and always contain numerous small-sized berries among the larger ones.

16. EARLY BLACK JULY. *Langley*, t. 47. f. 3.  
*Hort. Soc. Cat.* No. 17.

Madeleine. *Ib.*

Madeleine noire. *Ib.*

Maurillon hâtif. *Ib.*

Morillon hâtif. *Duhamel*, No. 1.

Raisin précoc. *Ib.*

Raisin de la Madeline. *Ib.*

*Bunches* small. *Berries* small, round, of a black colour, and generally thin upon the bunches. *Juice* sweet, with but little perfume.

It ripens early on a south wall; but being tender when in blossom, it seldom produces a fair crop.

17. ESPERIONE. *Hort. Trans.* Vol. iii. p. 93. t. 2.

Hardy Blue Windsor. *Hort. Soc. Cat.* No. 57.

Turner's Black. *Ib.*

*Bunches* handsomely shouldered, and differing little

in size from the Black Hamburgh. *Berries* varying much in form; being sometimes round, frequently flat-rotund, and indented on the head with the remains of the style. A groove or channel is often observed on one side, or both, decreasing from the head downwards. *Skin* of a deep purple colour, inclining to black, covered with a thick blue bloom. The *Flesh* adheres to the skin, and though neither high flavoured nor melting, is pleasant. The leaves are variously cut, and die upon the tree of an orange hue.

The Esperione Vine is prolific to an extraordinary degree, very hardy, and of most luxuriant growth, perfecting its fruit equally well and early with the Sweet-water and Muscadine, and in unfavourable seasons has a decided advantage over these and any other hardy grape in our possession. It was purchased of Mr. Williams, of Turnham Green, in 1804, and planted by Mr. I. T. Aiton, in the royal gardens at Windsor.

18. FRANKENTHAL. *Hort. Soc. Cat.* No. 60.

Frankendale. *Ib.*

Frankenthal. *Knoop. Fruct.* p. 138.

*Bunches* tolerably large, with small handsome shoulders, a little resembling the Black Hamburgh. *Berries* somewhat oval, but flattened at the head, where it is much broader than at the stalk; and when fully ripe, they are indented on the sides as if by pressure between the finger and thumb. *Skin* deep purple, approaching to black, covered with a thin blue bloom. *Flesh* tender. *Juice* sweet and rich, and of excellent flavour.

It ripens well in the vinery, but is much higher flavoured when grown in the hothouse, where it forces well, and will bear a high degree of heat.

19. LARGE BLACK CLUSTER. *Speechly*, No. 35.

The *Berries* of this are larger and more oval than those of either the old Black Cluster or the Burgundy: they are black, and not so delicate, the *Juice* being of a

harsh, rough taste : the leaves are of a beautiful bright scarlet in the autumn, before they fall off.

Mr. Speechly says he had this sort sent him from Lisbon, and was assured of its being the grape from which port wine is made. It does not appear, from his account of it, that it deserves to be cultivated in this country except as a wine grape.

20. MALVOISIE. *Speechly*, No. 21.

Blue Tokay. *Ib.*

La Malvoise. *Bradley*, No. 41.

Malmsey Grape. *Ib.*

*Bunches* about the size of those of the Black Cluster. *Berries* small, of a somewhat oval figure. *Skin* brown, covered with a blue bloom ; it is thin, and the *Flesh* delicate. *Juice* rich and vinous.

Requires a vinery.

Bradley says it bears well, and though the berry is small, it is extremely rich and high-flavoured ; that it ripens early, and is so full of juice that he esteems it the most melting of all grapes.

21. SAINT PETER'S. *Langley*, p. 115. *Speechly*, No. 43.

Black Grape from Palestine. *Ib.* No. 44.

Saint Peter's Black. *Hort. Soc. Cat.* No. 128.

*Bunches* pretty large and long, very generally without shoulders. *Berries* pretty large, almost globular. *Skin* thin, of a black colour. *Flesh* delicate, with a very excellent and well-flavoured *Juice*.

The berries, when subjected to a high temperature, are very apt to crack, on which account it is not advisable to plant it in the forcing-house ; but for the vinery it is a most excellent grape.

22. THE MILLER'S BURGUNDY. *Pom. Mag.* t. 56.

Miller's Burgundy. *Speechly*, No. 23.

Miller Grape. *Miller*, No. 5.

Le Meunier. *Chaptal, Tr. sur le Vigne*, Vol. i. p. 169.



Morillon Jaconné. *Bradley*, No. 2. according to the *Pom. Mag.*

*Bunches* short and thick. *Berries* small, roundish, black, even-sized, and grow very close on the bunches. *Skin* not thick, with a fine blue bloom. *Flesh* tender, and filled with clear, very sweet, and high-flavoured *Juice*. The *Seeds* are two, and small.

The leaves distinguish this from almost every other sort; they are covered on both sides, especially in the spring, with a cottony wool, or hoary down, which in their young state is almost white; hence the name of the *Miller's Grape*.

It ripens perfectly on a south wall.

The figure in the *Pom. Mag.*, above quoted, is a very excellent representation.

The drawing was made from a bunch produced in the Horticultural Garden at Chiswick, the plant of which had been obtained from the remains of an ancient vineyard at Tortworth in Gloucestershire, fifteen miles from Bristol, and was undoubtedly one of the sorts cultivated formerly in that ancient place.

## SECT II.—*Red or Purple Fruited.*

23. CAMBRIDGE BOTANIC GARDEN GRAPE. *Pom. Mag.* t. 21.

*Bunches* from nine to ten inches long, sometimes with a rather narrow shoulder. *Berries* closely set, very even-sized, of a rather oval figure, deep purple, inclining to brown. *Flesh* firm, juicy, sweet, high-flavoured, and very pleasant. *Seeds* two or three in each berry. The leaves become of a bright crimson colour late in the autumn.

It ripens very well on a south wall, upon a dry bottom; but it deserves to be planted in the vinery, where the

bunches would be larger, and the berries of a higher flavour.

This grape, although standing in a public establishment like that of the Botanic Garden at Cambridge, does not appear to have attracted any particular notice until a few years ago. It is planted against a south wall, in a department of the garden allotted principally to compost soils and empty pots; a place wholly unfrequented by visitors.

I saw it for the first time in the beginning of July, 1815, and my attention was directed to it in consequence of the forward state of its berries, which were then as large as a full-sized marrow pea. In the September following I received a bunch of it from Mr. Biggs, the curator, which corresponded fully with the one figured in the *Pom. Mag.* I believe it to be wholly distinct from any other grape in our gardens. How it came into the garden there I could obtain no information.

24. DAMSON GRAPE. *Speechly*, No. 41.

Black Damson, of some Collections.

Damask Grape. *Miller*, No. 14.

*Bunches* large, with short stiff shoulders. *Berries* very large, oval, with short stiff footstalks, of a beautiful purple colour, and grow very loose on the bunches. The *Juice*, when fully ripened, has a sort of Damson or Medlar-like flavour, which to some palates may be agreeable. The wood is very strong, and the leaves thick and succulent, more so than almost any other sort.

It ripens late, and requires a hothouse.

25. GREY AUVERNAT. *Miller*, No. 33.

*Berries* middle-sized, somewhat oval, and placed thinner on the bunches than those of the Black Auvernat; they are of a pale muddy colour, inclining to brown, and contain a sweet *Juice*.

It ripens on the common wall, and is well adapted to the purpose of making wine.

## 26. GRIZZLY FRONTIGNAN.

Grizzly Frontignac. *Speechly*, No. 12.

Grizzly Frontinac. *Langley*, p. 115.

Muscat Gris. *Hort. Soc. Cat.* No. 63.

*Bunches* middle-sized, with small narrow shoulders. *Berries* round, larger than those of the White Frontignan, and growing closer upon the bunches: they are of a pale brown colour, intermixed with red and yellow. The *Juice* is very rich, and possesses a high musky flavour.

Requires a hothouse.

It was introduced by Sir William Temple previously to 1654.

## 26.\* LANGFORD'S INCOMPARABLE.

*Bunches* rather large, about seven inches deep, with well-formed shoulders of about the same extent. *Berries* of unequal sizes: the largest are oval, six eighths of an inch long, and five eighths of an inch in diameter, but rather the widest at the apex: the smaller ones are less oval, and the smallest ones nearly globular; these contain one small seed, and the larger ones two large seeds, each. *Skin* brown, but of a deep purple when fully ripe, and covered with a blue bloom. *Flesh* tender, and full of *Juice*, which, if well ripened, is saccharine, but without any peculiar musky flavour, somewhat resembling that of the Black Cluster. The berries set remarkably thick upon the bunches, which, if not thinned out, are apt to spoil each other.

The original plant of this fine grape is now growing against the house of Mr. William Langford, at Wilton, near Salisbury, where it appears to have been planted some years. He says he has gathered two hundred weight and a quarter of grapes from it at one time; and some

\* No. 26. is inserted twice, in consequence of Langford's Incomparable having been sent me after the numerical arrangement had been completed.



of the bunches, which he has sent to Mr. Beckford, have been pronounced superior, as an out-door grape, to any he has tasted out of Italy. A basket, containing a few bunches, was sent by Mr. Langford to Mrs. Mackie, of Norwich, on the 8th of November, 1830, from which this description is taken, and from whom plants may be obtained. This grape was observed a few years ago by a friend of mine, in passing through Wilton, in consequence of the crop, which was abundant, being at that time nearly ripe, although other out-door grapes had not begun to change their colour.

27. LE CŒUR. *Speechly*, No. 6.

Morocco. *Ib.*

*Bunches* short, with small stiff shoulders. *Berries* somewhat heart-shaped, of a tawny grizzly colour: they are very unequal in size, some being exceedingly large; these never contain more than one stone in each, and the lesser ones have none: their stalks are short, and singularly large. *Juice* rich and musky.

This is a late grape, and requires a hothouse. The small berries are generally ripe and decayed before the large ones are matured, which often renders the bunches unsightly. Mr. Speechly says it is a much esteemed grape, and very scarce. I do not find it mentioned by any other author.

28. LOMBARDY. *Speechly*, No. 23.

Flame-coloured Tokay. *Ib.*

Rhenish Grape. *Ib.*

Red Rhenish, *of some Collections.*

*Bunches* very large, frequently weighing six or seven pounds; they generally terminate abruptly, but they are always handsomely formed, with proportionate shoulders. *Berries* large, of a somewhat oval figure. *Skin* of a pale red or flame colour. *Flesh* firm, with a pretty well flavoured *Juice*.

Requires a hothouse.

29. POONAH. *Hort. Trans.* Vol. iv. p. 516.

*Bunches* large and well shouldered, tapering gradually to a point. *Berries* slightly oval, dark red when fully exposed to the sun, but pale when shaded, fleshy, with seldom more than two seeds in each: sweet, but not very juicy.

This is a late sort, and requires as high a temperature to ripen it as the Muscat of Alexandria: it will then keep a long time. It makes vigorous wood, and is a free bearer. Introduced by Sir Joseph Banks, in 1817, from Bombay. It is cultivated successfully at Poonah, and the ripe fruit regularly sent thence to Bombay and its dependencies.

30. PURPLE FRONTIGNAN.

Purple Frontignac. *Speechly*, No. 13.

Black Constantia. *Hort. Soc. Cat.* No. 45.

Purple Constantia. *Ib.* No. 47.

*Bunches* very long. *Berries* of a middling size, round, of a black or deep purple colour. *Juice* very rich, and of a very high flavour.

Requires a hothouse, or a warm vinery.

This was received by Mr. Speechly from the Cape of Good Hope, under the name of *Black Constantia*: he says it is one of our very best grapes.

31. RAISIN DES CARMES. *Forsyth*, Ed. 7. p. 27.

Raisin de Cuba. *Hooker, Pom. Lond.* t. 10.

*Bunches* long, loose. *Berries* very large, of an irregular oval figure, with a few small berries intermixed. *Skin* rather thick, of a dusky reddish purple colour, and covered with a fine bloom. *Flesh* firm, juicy, and very rich, combined with a little acid. *Seeds* large, seldom more than one in each berry.

Requires a hothouse or vinery.

32. RED CHASSELAS. *Forsyth*, Ed. 7. No. 7.

Red Muscadine. *Miller*, No. 9.

Chasselas Rouge. *Duhamel*, No. 3.

The *Berries* of this are something larger than those of the Black Muscadine, and grow much thinner upon the bunches : they are of a dark red colour when highly ripened. *Juice* sweet, and of a very good flavour.

Requires a vinery.

### 33. RED FRONTIGNAN.

Red Frontignac. *Speechly*, No. 15.

Muscat Rouge. *Duhamel*, No. 7. t. 4.

*Bunches* larger than those of the Black Frontignan, and without shoulders. *Berries* larger also, perfectly round, and of a dark red colour. *Flesh* delicate and tender. *Juice* plentiful, of a most rich, musky, vinous flavour.

It requires a hothouse, and is one of our very best grapes.

### 34. RED GRAPE FROM SYRACUSE. *Speechly*, No. 5.

The *Berries* of this are very large, of a red colour, and of an oval shape, somewhat irregularly formed. They hang rather loosely upon the *Bunches*, which are pretty large. The *Skin* is thick, and the *Flesh* hard.

It requires a hothouse.

Mr. *Speechly* says it is a noble grape, and but little known in this country. It makes strong wood, and is a most excellent bearer.

### 35. RED HAMBURGH. *Speechly*, No. 19.

Warner's Red Hamburg. *Ib.*

Brown Hamburg. *Hort. Soc. Cat.* No. 75.

Gibraltar. *Ib.* No. 67.

The *Berries* of this are of a dark red or purple colour, with a thin *Skin*, and a juicy delicate *Flesh*. The size and figure of both the bunch and the berry are very much like the Black Hamburg, except the latter being less oval, and growing more loosely on the bunches.

When the berries of the Red Hamburg are imperfectly ripened, they are of a pale brown colour, which occasions it to be called the Brown Hamburg ; but if



perfectly matured, it is by many considered to be the richest and best flavoured of the two.

The leaves of this in the autumn become mottled with green, purple, and yellow : those of the Black Hamburgh are mottled with green and yellow only : they were both brought into this country by Mr. Warner, of Rotherhithe.

The oldest vine of this kind known in England is that at Valentine's House, near Ilford, in Essex.

Mr. Gilpin, in his *Forest Scenery*, Vol. i. p. 153., says it was planted a cutting in 1758, and is the parent of the well known Hamburgh vine now growing at Hampton Court.

86. RED MUSCADEL. *Speechly*, No. 9.

The *Berries* of this are large, oval, and of a beautiful red colour, having the rudiments of the style adhering to their ends ; the *Skin* is thick and the *Flesh* hard, something like the Raisin Grape. The *Bunches* frequently arrive at the weight of six or seven pounds, and are most elegantly formed of berries of an equal size. The leaves change in autumn to a beautiful red and green colour.

It is one of our latest grapes, and requires a hothouse.

37. RED MUSCAT OF ALEXANDRIA. *Miller*, No. 28.

Red Frontignac of Jerusalem. *Ib.*

Red Jerusalem Muscat. *Ib.*

Muscat d'Alexandrie Rouge. *Knoop. Fruct.* p. 146.

*Bunches* pretty large, and shouldered. *Berries* rather large, of an oval shape. *Skin* thick, of a red colour. *Flesh* very firm, with a saccharine, high-flavoured, musky *Juice*.

It requires a hothouse.

Bradley says it requires a good deal of sun to bring it to perfection, but it is then one of our best grapes. It is more esteemed about Paris than the White Muscat. When against good walls, it ripens very well, without any artificial heat.

38. SAINT AUGUSTIN GRAPE. *G. Lind. Cat.* 1815.

*Bunches* pretty large, with moderately sized shoulders. *Berries* of an unequal size and form : the large ones are oval, obtuse at the head, and contain three or four seeds each ; the middle-sized are round, and contain one or two seeds ; the small ones are round also, and are without seeds. *Skin* rather thick, deep red or purple, covered with a blue bloom. *Flesh* firm, with a sweet and rather musky *Juice*.

It requires a vinery, or perhaps a stove.

In the autumn of 1794, I observed a vine growing against the south side of a house, in the parish of Saint Augustin, near the gates, in Norwich. A few of the bunches were then pretty ripe, and some of the largest berries measured three inches and three quarters in circumference. This tree, which is the original one in this country, was imported from Spain about fifty years ago, by a Mr. Lindoe, a manufacturer, of that city, and planted against the house of Benjamin Cogman, which is now (1830) inhabited by his son, and where the tree is still growing. I have not yet seen this fine grape under glass ; but I expect ere long to give some account of its merits, when grown under a higher temperature.

39. VARIEGATED CHASSELAS. *Hort. Trans.* Vol. i. p. 259. t. 16.

*Bunches* rather long, without shoulders. *Berries* rather small, of a round figure, hanging loose upon the bunches. *Skin* very thin, of a bluish violet, where shaded ; but where exposed, of a deep purple. *Flesh* tender, with a very saccharine *Juice*, and of a pretty good flavour.

It has ripened at Downton Castle, where it was raised, and an account of it sent to the Horticultural Society, Feb. 4. 1812. It sprang from a seed of the White Chasselas, impregnated with the pollen of the Aleppo : the leaves are variegated in the autumn with red,

green, and yellow; and they have long, red, flattish petioles.

It requires a vinery.

In warm seasons it would ripen on a south wall, upon a dry bottom.

40. WORTLEY HALL GRAPE. *Hort. Trans.* Vol. iv. p. 516.

*Bunches* in general appearance like those of the Black Hamburgh. They are well shouldered and tapering, and the berries regularly distributed. *Berries* large, rather oval than round, somewhat broadest at the head, with an irregular surface. *Skin* very glossy, dark purple. *Flesh* thick, but juicy, sweet, and pleasant; with a very slight Muscat flavour. *Seeds* large, but rarely more than one in each berry.

It requires a hothouse.

This grape sprang up from seed, in the stove at Wortley Hall, in Yorkshire, and first bore fruit in 1819, when it was exhibited at the Horticultural Society: the bunch weighed two pounds.

### SECT. III.—*White or Yellow Fruited.*

41. ALEXANDRIAN CIOTAT. *Hort. Trans.* Vol. iv. p. 3. t. 1.

*Bunches* large and long, with narrow shoulders. *Berries* oval, a little broader at the head than next the stalk, and they sit rather thin upon the bunches. *Skin* pale yellow on the shaded part; but where exposed to the sun, of an amber colour, and covered with numerous brown russetty dots. *Flesh* firm, like the Muscat of Alexandria, but not with its perfume: the *Juice* is, however, good; and it is a great bearer.

It requires a vinery.



Raised some years ago by John Williams, Esq. in his garden at Pitmaston, near Worcester.

42. BOURDELAS. *Duhamel*, No. 13.

Bourdelaïs. *Ib.*

Burdelaïs. *Miller*, No. 10.

*Bunches* very large, weighing sometimes five or six pounds. *Berries* large, of an oval figure, growing very close upon the bunch, and containing generally four seeds. *Skin* nearly white, approaching to yellow as the berries become ripe. The *Flesh* is hard and the *Juice*, unless well ripened, too austere to be palatable.

It would require a hothouse to bring this to perfection; but its merits are not sufficient to deserve its being cultivated in this country.

The French have two other kinds of Bourdelas; one with red fruit, and the other black. In untoward seasons, they press them for verjuice.

43. CIOTAT. *Speechly*, No. 45.

Parsley-leaved. *Ib.*

Ciotat. *Duhamel*, No. 5. t. 2.

Raisin d'Autriche. *Ib.*

Parsley-leaved Muscadine. *Hort. Soc. Cat.* No. 39.

*Bunches* nearly the size of the White Muscadine. *Berries* round, white, of a middling size, with a thin *Skin*, and a delicate juicy *Flesh*, which is very sweet, but not highly flavoured. The leaves are finely divided, wholly different from any other sort.

It will ripen pretty well on a south wall, in a warm season; but the bunches are larger, and the berries much better flavoured, in the vinery.

Miller says it was originally brought from Canada, where it grows wild in the woods. This is probably a mistake, which may have arisen from Cornutus having inserted it in his work. It was cultivated here by John Tradescant, jun., in 1656.

44. CORNICHON. *Speechly*, No. 50.Cornichon Blanc. *Duhamel*, 12. t. 6.

*Bunches* rather small, and very loosely formed. *Berries* an inch and a half long, their breadth not half an inch. They taper from the stalk, are enlarged singularly in the middle, and end in an obtuse point; their shape may be compared to the small end of a fish's bladder: they are white, with a thick skin, and a firm sweet flesh.

It requires a hothouse.

It has nothing to recommend it but its long keeping.

The French have also a Blue or Violet Cornichon, but it has not yet been introduced into this country.

45. GENUINE TOKAY. *Speechly*, No. 22.White Morillon. *Ib.* No. 36.

*Bunches* of a moderate size, rather larger than those of the Blue Tokay. *Berries* white, of an oval figure, and grow rather close upon the bunches. *Skin* thin. *Flesh* very delicate. *Juice* rich and abundant.

The leaves are covered on their under side with a fine soft down, having the appearance of satin.

It will ripen pretty well in some seasons against a warm south wall; but it ought to be planted in the vinery. Mr. Speechly says it was sent from Hungary, some years ago, to his grace the Duke of Portland. It is highly probable that this furnishes the delicious and incomparable Tokay wine.

46. GREEK GRAPE. *Speechly*, No. 47.Green Chee. *Hort. Soc. Cat.* No. 71.

*Bunches* of a moderate size, and handsome. *Berries* middle-sized, of a somewhat oval figure, and grow pretty close upon the bunches. *Skin* of a bluish white colour. *Flesh* delicate, with a rich and well-flavoured juice. The leaves grow on short footstalks, and very much resemble those of the White Sweetwater.

It requires a hot-house or a vinery.

Mr. Speechly says this is a justly esteemed fruit. It is grown in the counties of Durham and Northumberland under the name of *Green Chee*.

47. MALMSEY MUSCADINE. *Speechly*, No. 30.

Malvoisée Musquée. *Bradley*, No. 15.

This somewhat resembles the White Muscadine, but the bunches and berries are rather smaller, and the juice of a higher flavour, being remarkably sweet.

It requires a vinery.

Bradley says it is one of the richest musked grapes, comes from Montserrat, and grows also plentifully about Turin.

48. PITMASTON WHITE CLUSTER. *Hort. Trans.* Vol. iii. p. 249. t. 8.

*Bunches* larger than those of the Black Cluster, compact, and shouldered. *Berries* round, a little flattened at the head. *Skin*, when perfectly ripe, of an amber colour, bronzed with russet on the side next the sun. *Flesh* tender, with an agreeable juice.

It ripens, on a south wall, earlier than the Sweetwater.

It was raised about twenty years ago by John Williams, Esq., of Pitmaston, near Worcester, from a seed of the small Black Cluster.

49. ROYAL MUSCADINE. *Miller*, No. 4. *Speechly*, No. 29.

D'Arboyce. *Ib.*

White Muscadine. *Parkinson*, No. 3.

*Bunches* large, with middling-sized shoulders. *Berries* of a moderate size, round, white, when ripe turning to an amber colour, having a thin skin, a soft flesh, and a rich vinous juice.

It requires a vinery, or a stove.

This is readily distinguished from the White Muscadine of Miller and Speechly, by the wood and foliage growing remarkably gross and strong. That it is the White Muscadine of Parkinson there can be but little doubt, as he describes it as growing to a much larger



size than the other was ever known to attain: he says some of the bunches have weighed six pounds, and some of the berries half an ounce.

It would be very desirable to come to some clear understanding in regard to the application of the names *Royal Muscadine* and *White Muscadine*. These names have been used by Miller and Speechly, and, having been applied by them alike, I am reluctant to discontinue either the one or the other, feeling satisfied that the substitution of others for those already established under such authority would increase, rather than diminish, the already too much confused nomenclature of our fruits. Under this impression I have continued the name of *Royal Muscadine* here, and shall notice its misapplication when speaking of the *White Muscadine*.

50. SYRIAN. *Speechly*, No. 32.

The *Bunches* of this grape are very regularly formed, with shoulders nearly as broad as the bunch is long: they are also larger than those of any other sort at present known. *Berries* large, of an oval figure. *Skin* white. *Flesh* firm and hard, and, if well ripened, of a pretty good flavour. The wood is very strong, and the leaves large. It is an excellent bearer, and the bunches when ripe may be left many weeks longer than almost any other sort.

It requires a hot-house to ripen it well.

A bunch of this sort was grown to a most enormous size in 1781, at Welbeck, by Mr. Speechly. It measured nineteen inches and a half across the shoulders, its length was twenty-one inches and three quarters, its circumference four feet and a half, and it weighed nineteen pounds and a half. The Syrian Grape is supposed to be the sort mentioned in *Numbers*, xiii. 23.

51. VERDELHO. *Hort. Trans.* Vol. ii. p. 106. t. 8.

*Bunches* loose, rather small, inclined to shoulder. *Berries* oval, small, having numerous very small ones, without seeds, interspersed; of a greenish yellow, but

of a slight amber-coloured russet when fully exposed to the sun. *Skin* thin, almost transparent. *Juice* rather acid in ripening, but when fully matured of a rich saccharine flavour.

It requires a vinery.

This is the principal grape employed in Madeira for the making of Madeira wine. It is pronounced *Verdelho* by the natives. Introduced into this country by John Williams, Esq., of Pitmaston. The Verdelho Grape may be grown to great advantage in pots in the greenhouse: the plants might be brought in early in the spring. The leafless stems of the vines, when first introduced, and indeed till the middle of May, would not injure the greenhouse plants; and the fruit would become perfectly ripe long before the middle of October, the Verdelho being rather an early grape.

52. WHITE AUVERNAT. *Miller*, No. 32.

*Bunches* small, rather larger than those of the Miller's Burgundy. *Berries* small, somewhat oval, growing close upon the bunches, and when ripe of a muddy white colour. *Juice* pretty good.

It will ripen against a south wall: but it is much better adapted to the purpose of making wine than for the dessert; for the former it is excellent.

53. WHITE CORINTH. *Speechly*, No. 48.

Corinth Blanc. *Duhamel*, 14. t. 7.

*Bunches* small. *Berries* small, round, white, with a very thin skin; when perfectly ripe they are transparent, so that the seeds, although small, may be seen through them.

It requires a vinery.

54. WHITE FRONTIGNAN.

White Frontignac. *Speechly*, No. 11.

Muscat Blanc. *Duhamel*, 6. t. 3.

*Bunches* rather long, without shoulders. *Berries* middle-sized, rather closely set, of a muddy white, or

greenish yellow, and covered with a thin, white, powdery bloom. *Flesh* delicate. *Juice* sugary, very rich, with a highly musky flavour.

Against a south wall, upon a dry soil, and in warm seasons, this grape ripens well in many parts of England; but it highly merits either a vinery or a hot-house.

55. WHITE HAMBURGH. *Speechly*, No. 20.

White Raisin. *Langley*, p. 116. t. 43 and 44.

Raisin Muscat. *Miller*, No. 34.

White Lisbon. *Hort. Soc. Cat.* No. 78.

White Portugal. *Ib.*

*Bunches* large, loosely formed. *Berries* large, of an oval figure. *Skin* thick, of a greenish white colour. *Flesh* hard. *Juice* sweet, slightly mixed with acid.

It requires a hothouse.

This grape, although not abounding much in flavour, keeps a long time after it is ripe; and, on that account, it is by many much admired. Large quantities, to the value of 10,000*l.*, are annually brought into this country from Portugal, in the winter season, and sold in the shops by the name of Portugal grapes.

56. WHITE KISHMISH. *Hort. Trans.* Vol. iv. p. 212. t. 4.

*Bunches* little more than five inches long, well shouldered, and tapering evenly to the point. *Berries* little larger than those of white currants, and of the same form, of a greenish tint, deepening to pale yellow, and becoming ultimately of an amber hue. They are not very sweet, but juicy, of a pleasant refreshing flavour, and wholly free from seeds. *Leaves* rather thick, roundish, and not deeply cut.

This grape is said to be a native of the island of Kishm, or Kishmish, in the Persian Gulf, and was brought from St. Petersburg by Mr. Oldacre, in 1812.

It requires a vinery or a stove.



57. WHITE MELIE. *Miller*, No. 29.

Melior Blanc. *Knoop*, *Fruct.* p. 136.

*Berries* middle-sized, somewhat of an oval figure, and grow pretty close upon the bunches; they are of a greenish white, and covered with a thin white bloom. *Juice* very sweet.

It will ripen on a warm south wall, and is very good for the purpose of making wine.

58. WHITE MUSCADINE. *Langley*, p. 114. t. 35. *Kitt*, p. 307. *Miller*, No. 10. *Speechly*, No. 27.

Common Muscadine. *Pom. Mag.* t. 18.

Royal Muscadine. *Hort. Soc. Cat.* No. 97. according to the *Pom. Mag.*

Early White Grape, from Teneriffe. *Speechly*, No. 42.

*Bunches* middle-sized, loose, with a broad shoulder, occasionally acquiring considerable size; but more frequently, against a wall, of about six inches deep, and four inches and a half or five inches across the shoulder. *Berries* quite round, middle-sized, clear watery green, when very ripe becoming a dull yellowish brown on the most exposed places. *Flesh* firm, watery, and sweet; when well ripened acquiring a rich saccharine quality, but at no time high flavoured. The leaves are middle-sized, roundish, with an open base, slightly and regularly lobed, quite smooth on each side, pale green, becoming yellow late in the autumn.

This ripens upon a south wall generally from the middle to the end of September; and the bunches will hang upon the vines, if the season be favourable, till the beginning of November.

The White Muscadine Grape of Langley, Hill, Miller, and Speechly, has always been considered to be the one described as above. It is the most common and the best known of any white grape in our gardens, in consequence of its hardiness and productiveness, and

the certainty with which it ripens against our common walls.

According to Langley, the White Muscadine ripened at Twickenham, in 1727, on a south-east wall, Aug. 16, O. S., or Aug. 27, N. S.

Under this mode of culture it has a pretty general and uniform appearance; but when grown in the vinery, or under a higher temperature, it assumes a different character. Vigorous wood, with the free use of the scissars in thinning out the bunches, will give them, as well as the berries, an increased size, and, when highly ripened, a fine amber colour: in addition to this, like the Black Prince, the largest bunches become more shouldered, and in proportion shorter.

In this state it is supposed by many to be a distinct grape, and called the *Royal Muscadine*.

The application of this name to a fruit with which it cannot, with any propriety, be associated, can have but this effect, that of perpetuating an absurdity instead of removing it. A further continuance of a practice like this, it is conceived, cannot be sanctioned by any one who takes any pride in his profession, or who is desirous to promote its further improvement.

59. WHITE MUSCAT OF ALEXANDRIA. *Speechly*, No. 1. *Hort. Soc. Cat.* No. 100.

Frontiniae of Alexandria. *Miller*, No. 27.

Jerusalem Muscat. *Ib.*

Muscat d'Alexandrie. *Duhamel*, 10. t. 5.

Passe-longue Musqué. *Ib.*

Passe-Musqué, } *Hort. Soc. Cat.* No. 100.

Malaga,

*Bunches* large, and well shouldered. *Berries* large, oval, and when well ripened of a fine pale amber colour, and where exposed to the sun tinged with a deep amber russet: the large ones are generally without stones. *Skin* rather thick, and the flesh firm and hard. *Juice*

not plentiful, but of a sweet, highly musky, and most delicious flavour.

This may be justly considered as one of the very best grapes ever introduced into this country. It requires a higher degree of temperature to ripen than many others, and generally succeeds best in the pine stove. It may, nevertheless, be ripened very well in a lower temperature; but then it is necessary it should be forced early in the spring.

The *Tottenham Park Muscat*, which was said to be the produce of a seed of the Muscat of Alexandria, sown in 1819, turns out to be nothing more than this. It has been proved to be so over and over again, by the best practical gardeners, who have grown them both. The size of its berries has been urged as constituting its difference; but berries of the Old Muscat have been grown, near London, which measured four inches in circumference the long way, and three inches and a half the short one, when the largest produced by Mr. Burn, of the Tottenham Park Muscat, which were compared with them, did not equal that size.

I have several times seen the original tree at Tottenham Park, where it has a small house to itself, which, under Mr. Burn's excellent management, certainly produces fruit of the very highest character; and I have always observed that there were other bunches, besides the first, which would form two other crops, and ripen in succession. The Old Muscat, however, will do the same, when subjected to similar treatment.

60. WHITE MUSCAT FROM LUNEL. *Speechly*, 49.

*Berries* large, oval, and when perfectly ripe of a fine amber colour, sometimes clouded with russet, especially on the side next the sun; they form pretty large bunches. The skin is thin, and the flesh delicate, replete with a vinous juice.

It requires a hothouse or a vinery.



Mr. Speechly says it is a plentiful bearer, and may be justly esteemed a valuable sort.

61. WHITE SWEETWATER. *Langley*, p. 113. t. 50. *Speechly*, No. 16.

*Parel Druyf, of the Dutch Gardens.*

*Berries* large, round, of a white colour, and when highly ripened, especially when exposed to the sun, they are shaded with a light russet. They grow close on the bunches, which are of a middle size. *Juice* very saccharine and luscious. *Wood* short-jointed.

On a south wall, it ripens well in dry warm seasons; but if the weather prove unfavourable when the vine is in blossom, the bunches become imperfectly formed, and contain numerous very small berries.

The White Sweetwater ripened at Twickenham, in 1727, on a south wall, Aug. 10. O.S., or Aug. 21. N.S. (*Langley*.)

The Dutch gardeners call it *Parel Druyf*, and force it in large quantities for market.

There are several names of White Sweetwater to be found in different nurserymen's catalogues, but most of them have arisen from the whim or caprice of their cultivators.

#### SECT. IV. — *Striped-Fruited.*

62. ALEPPO. *Speechly*, No. 4.

Raisin Suisse. *Miller*, No. 26.

Switzerland Grape. *Ib.*

*Berries* middle-sized, of a roundish figure. *Skin* thin, of various colours: some are black, some white; but mostly they are striped with black and white in distinct lines: occasionally, one bunch will be black, one white, and another half black and half white. *Flesh* juicy, and of an exquisite flavour. The leaves in the autumn are

curiously striped with red, green, and yellow, somewhat similar to the Aleppo Cos Lettuce.

A plentiful bearer, requiring a vinery or a hot-house.

*A Selection of Grapes for a small Garden in the Southern and Midland Counties of England.*

FOR THE OPEN WALL.

Cambridge Botanic Garden	23	Miller's Burgundy	- 22
Esperione	- 17	White Muscadine	- 58
Langford's Incomparable	- 26*	White Sweetwater	- 61

FOR A VINERY.

Black Hamburg	- 6	Raisin des Carmes	- 31
Black Frontignan	- 4	Red Hamburg	- 35
Black Prince	- 12	Saint Peter's	- 21
Frankenthal	- 18	White Frontignan	54
Poonah	- 29	White Sweetwater	- 61

FOR THE STOVE.

Black Damascus	- 3	Muscat of Alexandria	- 59
Black Lombardy	- 8	Red Muscat of Alexandria	37
Black Raisin	- 13	Royal Muscadine	- 49
Grizzly Frontignan	- 26	White Frontignan	- 54

*Northern Counties of England, and Southern of Scotland.*

FOR A VINERY.

Black Hamburg	- 6	Red Hamburg	- 35
Black Frontignan	- 4	White Frontignan	- 54
Black Prince	- 12	White Muscadine	- 58
Frankenthal	- 18	White Sweetwater	- 61

FOR THE STOVE.

Black Lombardy	- 8	Red Muscat of Alexandria	37
Black Raisin	- 13	Royal Muscadine	- 49
Muscat of Alexandria	- 59	White Frontignan	- 54

*North of Scotland.*

## FOR A VINERY.

Black Hamburg	-	-	6	Raisin des Carmes	-	-	31
Black Frontignan	-	-	4	Red Hamburg	-	-	35
Black Prince	-	-	12	Verdelho	-	-	51
Frankenthal	-	-	18	White Muscadine	-	-	58
Poonah	-	-	29	White Sweetwater	-	-	61

## FOR THE STOVE.

Black Damascus	-	-	3	Purple Frontignan	-	-	30
Black Lombardy	-	-	8	Royal Muscadine	-	-	49
Muscat of Alexandria	-	-	59	White Frontignan	-	-	54

*Propagation.*

Vines are propagated by laying them down in pots; by cuttings; and by buds, or single eyes. The first method is the most expeditious, and the one most generally adopted in the nurseries: and where the shoots can be planted out against a south wall, in order to the better ripening of the wood, especially of those sorts which are tender, it is preferable to the others because it furnishes fine strong plants at the end of the first year. There are several ways of laying down the vine: the one I have practised, and which has always produced as good plants as I could desire, is to commence the operation as soon as the leaves have fallen off the vines. For the strong growing sorts, pots of Cast sixteen may be used; and for the weaker growers those of twenty-four. Having prepared some good mould, cover the hole at the bottom with a large piece of potsherd, and fill it three parts full: sink it about two inches below the surface of the soil, at two or three feet distance from the stole,



according to the strength and length of the layer. Previously to its being laid down, take the shoot firmly in one or both hands, near the bottom; and give it a twist, half or three-quarters round, till you find it give way by splitting longitudinally along the pith. This will not pass further upwards than the lower hand, and it is not intended it should extend more than a foot or eighteen inches from the stole; the purpose of which is, to cause the layer to bend nearly flat at the neck next the plant, and to check the too great influx of sap from the stole to the layer when it begins to grow. The shoot must now be bent carefully, and placed in the pot, so that two or three joints remain within it, keeping the top as nearly perpendicular as you can; cover it up with the prepared mould, and press it firmly, to keep the layer from springing out of the pot. It must now be shortened, leaving two eyes only above the surface, and covered up with the mould round the stole to the depth of the two inches mentioned before: in like manner proceed till all the layers are put down.

In the spring, when they have grown nine or twelve inches, they should be staked, tying the two shoots of each layer to the stake, cutting off all the other shoots which are produced upon the bender between the stole and the pot. When the shoots have attained the height of two or three feet, the uppermost shoot must be cut off, leaving the lower one only, training it up from time to time till it reaches the top of the stake, which need not be more than six feet at the most, when it must be stopped: all the tendrils, as they are produced, should be cut off close; and when lateral shoots are produced, they must be shortened, leaving only one eye to each. When the main shoot has been shortened some time, it will cause two or three of the uppermost eyes to push out into shoots: these must be shortened to two eyes each, which, from the vigour of the plant, will, probably,

push these lateral eyes into shoots like the former ; but this will be the means of preserving all the lower eyes, which would otherwise have been converted into branches. When the plants have nearly finished their summer's growth, the middle or towards the end of September, all the laterals which had before been shortened only, should be cut off close to the stem, which will not only give strength to the buds, but admit the sun so as to ripen the wood the more perfectly. When the growth is complete, those eyes which had been converted into branches at the extremity, being useless, may now be dispensed with, and the stem may be headed down to the first sound bud, and the plant will be complete.

In raising vines from cuttings, those which are furnished with two eyes each will be sufficiently long for the purpose ; the lower part should be transversely cut close to the bud. They should be planted singly in small pots, filled with good mould, leaving the upper eye rather below the surface than above it. The pots should be placed either in the stove or in a hotbed, early in February, allowing the plants room as they advance in height, and shifting them into larger-sized pots when they have filled the first with roots. As the spring advances they may be removed into the stove, and from thence to the greenhouse, keeping them neatly tied up to stakes, and allowing them plenty of air to prevent their being drawn up weak. Vines raised from single eyes require the same management as those from cuttings, beginning only with a smaller-sized pot, and removing them into others as they acquire strength and require room. Those raised from cuttings, as well as these, should be kept under glass throughout the summer. A judicious application of liquid manure, during the summer months, would considerably promote the growth of both.

*Pruning and Training.*

Several methods have been recommended by authors for the pruning and management of vines, each of which is supposed to possess some particular merit ; and as the ultimate object, in all cases, must be supposed to be that of a large crop of good fruit, it is material to consider how and by what means this is to be obtained, and also what description of crop when it is obtained, whether that of a large number of bunches, or a number of large bunches, the weight of the whole being the same.

I have myself ever been an advocate for large fruit, or the largest size to which any particular fruit usually attains, being fully satisfied that the value of fruit is more to be estimated by its individual bulk or weight, than by the number of its individuals composing that weight. I may illustrate this by taking, for example, any variety of either grape or other fruit ; but, as we are now considering the former, let the Muscat of Alexandria, Black Hamburgh, or indeed any other sort, be selected, and compare fifty single berries of the largest size, with an hundred others of the same aggregate weight, equally in a state of maturity : the preponderance in the scale of merit will be given, I apprehend, by all competent judges, to the fifty instead of the hundred. If, then, we are to consider the maximum of merit to consist in the obtaining of superior fruit, this accomplished, the gardener will have no difficulty in possessing himself of those of a lower grade in the scale, as that will be regulated by his own application of the means within his reach.

The attainment, then, of fine grapes can only be accomplished by having the vine in a vigorous and flourishing state. In the hothouse or in the vinery, as soon as the vines are planted out, one good shoot must be



obtained from each rafter, or other place intended for its support; and at the end of the year, or as soon as the leaves are fallen off, it should be cut down to the bottom of the rafter. In the spring the two uppermost shoots must be trained at length, cutting off any other which may be produced from the lower eyes. When they have grown to the top of the rafter they must be stopped: this will occasion two or three of the upper eyes to push out into lateral shoots, which must be treated in the same manner as directed under the head *Propagation*, after the description of the different sorts of GRAPES, in that part which relates to the strong shoots of young plants from layers in pots; and the small laterals from beside the main buds, from their first appearance, must be treated in a similar manner.

When these two shoots have cast their leaves in the autumn, one of them should be cut down to two eyes, leaving the other shoot to ten, twelve, or fifteen, according to its strength.

This, according to Mr. Speechly's method, is the commencement of an alternate system of fruiting one shoot this year, to be cut down for the purpose of furnishing a supply for the next.

If the number of eyes left upon the long shoot be not too great, they will all push and show fruit, one or two branches from each eye; which, for the first crop, had better perhaps be reduced to one, and this at the time after the berries are set, as it will then be seen which is likely to form the best bunch, leaving that, and cutting the other away, stopping the shoot at the same time two joints above the fruit. The uppermost eye will push again, which must be treated as described before, for laterals.

When the berries are as large as small peas, they must be thinned out by the scissors: this operation must be repeated as they advance in size, taking care to cut out the interior ones, and leaving the outermost.

This practice will, in all cases, give the greatest dimensions of which the bunch is capable. When the bunch is a shouldered one, the shoulders should be expanded and supported by strings, and when finally thinned out, the berries should be kept at such a distance as not only not to touch each other, but to have some considerable space between them. By this means the berries will not only acquire the greatest possible size, but the highest degree of both colour and flavour: besides this, any bunch of grapes, deprived of one third of its original number of berries, by judicious and timely thinning, will weigh fully as much when matured, if not much more, than it would have done had it been left in a state of nature, to say nothing of its vastly superior quality; the interior and exterior berries possessing an equal degree of both colour and flavour. The fellow shoot, which had been cut down to two eyes, will have sent forth two shoots, which must be treated in the same manner as directed for the first two in the preceding summer.

In the autumn pruning, when the leaves are fallen, the shoot which produced the fruit must be cut out, leaving the two young shoots only, which are to be treated precisely as those had been before, except leaving the long shoot with a few more eyes, in consequence of the increased strength of the plant; and allowing, perhaps, two bunches to remain from each eye, instead of reducing them to one.

This mode of pruning and training is applicable principally to those houses where the rafters only are to be occupied by the vine, as over the pine-pit, or where other crops are cultivated in the body of the house; but when it is intended to occupy the whole roof, this system may still be adopted, by extending the vine on each side of the rafter, till it meets that from the adjoining one; or, the vine may be divided at the bottom of the rafter, on

its first training, and formed with two principals on each side, making four principals to each vine. If, however, the vines should consist of the larger-fruited class, such as Muscat of Alexandria, Black Hamburgh, or Syrian, &c., one principal on the rafter and one on each side will be much better than more. It may likewise be necessary to extend this system still further, where the house is large, and has a great length of rafter, which may be done by forming a second series one half the way up the rafter: by this means a cop will be obtained under the upper as well as the lower part of the roof.

There are some who adopt a spur system in the management of their vines, and who obtain very good grapes; but in this case a provision must be made for a supply of bearing wood, when the limbs producing these spurs are exhausted, and require to be renewed.

### *Vines against the open wall.*

In the management of Vines against the common wall, where it is intended to be wholly occupied for grapes, I should recommend a somewhat similar method of pruning and training to be adopted as that under glass; with this difference, that instead of cutting down alternately for two shoots, one only will be required.

The vines should be planted at six feet apart, and supposing the young plant to have one good and vigorous shoot, it must be cut down to three or four eyes. As soon as the young shoots are long enough to nail to the wall, two of the best must be selected, and trained horizontally within nine inches of the ground: when each shoot has extended two feet and a half from the stem, it must be trained in a perpendicular direction for two or three feet according to its strength, when it must



be stopped, and such lateral shoots as may be produced after that time, must be treated as directed before.

In the autumn when the leaves are fallen, each shoot should be pinned back to the horizontal line where it had turned upwards, thus leaving a foot between the extremities of each vine.

As soon as the young shoots are long enough, three must be selected from each shoot at a foot distance from each other: one at the extremity, another a foot from that, and a third within six inches of the stem where it had been first headed down; these must be trained perpendicularly, and if each plant has furnished its six shoots, they will be a foot from each other the whole length of the wall. When they have attained a height of four feet they must be stopped, and not suffered to extend further that season.

This mode of arrangement is by far the most perfect of any that I have seen, and when the vines have extended some way up the wall, they will make a very neat and uniform appearance, nor will they be less so at any future period.

If the vines should be weak when first planted out, it will be better to cut them down to two eyes, and select the best shoot from each, which should be trained perpendicularly the first year: during this time the plants will have got firm hold of the soil, and may be proceeded with as directed before.

In the next autumn pruning, every alternate shoot must be cut down to two eyes, and the others left two or three feet, according to their strength, for fruit. Should these produce more than half a dozen bunches each, it would be better to reduce them to this number, as eighteen bunches will be as many as any one of the plants, at this age, ought to be allowed to bear. The intermediate shoots which had been cut down to two eyes, will produce two shoots, the best of which only

must remain, and be trained upright for fruit the following year, when it may be left five or six feet, and those which produced fruit cut down to two eyes the same as before ; thus having, every alternate year, wood and fruit from the same part of the horizontal limb.

Should the wall be too high to be reached by a single series in this manner, a second one must be arranged for the purpose.

I need not add, that the thinning of the bunches of grapes with the scissors will be very essential to their perfection, both in size and flavour, especially of the larger sorts ; as, in a fine season, they then nearly equal those grown under glass.

I have been entirely indebted to the late Mr. Speechly for this method of managing the vine, which I believe was never practised previously by any other person in this country. I have adopted it for several years, and I confess I prefer it to that of any other. In Speechly's Treatise on the Vine, p. 106, there is a very neat plate, representing the plant in six successive stages of its growth, each pruned at the end of the season.

I visited Mr. Speechly at Welbeck some years before his death, and had an ample opportunity of witnessing the excellence of his management, both in his vines and pines, and I cannot close this article without bearing testimony to one of the most eminent men of his time in this department of horticulture.

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## CHAP. IX.

## MEDLARS.

THERE are only two sorts of Medlars cultivated in England, the *Dutch* and the *Nottingham*; both of which are two well known to require any description. The Dutch Medlar is by far the largest, and on that account may make the best appearance in the dessert; but the Nottingham is much superior in quality, and where one tree only is required it ought to be this.

*Propagation.*

Medlars are propagated by grafting or budding, generally upon the Whitethorn stock; but as this is of a much slower growth than the Medlar, it seldom produces good trees. The Common Pear stock is by far the best for this purpose, and if trained up standard high, and either grafted or budded at that height, the trees will be much finer and better than by any other method.

*Pruning and Management.*

Standard Medlars require the same management in forming their heads as *Standard Plums*: their shoots are not so numerous, but they frequently take a direction which would distort the head if suffered to remain, which renders it necessary they should be frequently looked over for the purpose of correcting and giving them a properly regulated head.

The *Medlar*, as well as the *Quince*, may very safely be planted out in the orchard, without any fear of their

degenerating the fruit of either the Apple or the Pear. The idea that has been entertained by some that this would be the case is perfectly absurd, as there can be no deterioration or degeneracy of the existing fruit, through the impregnation of these or other inferior species. The effect produced through impregnation must appear in the rising generation, not in the present one: we might as well expect a degeneracy in animal species by a cross impregnation with each other, as that the Apples and Pears now growing in our orchards should have degenerated, simply because *Medlars* and *Quinces* had been planted in the same orchards. Yet I find a caution given to gardeners to “plant Medlars and Quinces at a proper distance from Apples and Pears;” both by Mr. FORSYTH, and by JOHN ABERCROMBIE, *sixty years a practical gardener.*

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## CHAP. X.

### MELONS.

THE Melon appears to have been brought into England as early as the year 1570; but whether we possess, at the present time, the sort then introduced, would probably be very difficult to determine.

As an annual plant it is the only one known in our gardens, whose fruit, in its natural state, possesses sufficient merit to recommend it to a place in the dessert: for this purpose, however, it stands so high in general estimation for the richness of its flavour, independent of its magnificent appearance, that no dessert can be considered as complete without it, so long as it continues in season.



The following are the principal varieties which appear to be deserving of cultivation: these I shall divide under four different heads, according to the colour of their flesh, the thickness of their rind, and time of ripening.

FIRST DIVISION. — SUMMER MELONS.

1. *With Red Flesh and thick Rind.*

1. BLACK ROCK. *Hort. Soc. Cat.* No. 20.

*Fruit* very large, oblate, from eight to ten inches in diameter, and from seven to eight inches deep. *Skin* of a very deep green, with broad black blotches, but turning yellowish when ripe, and covered with large knobs or carbuncles. *Flesh* thick, of a deep orange colour, very firm, and if cut before it be too ripe it possesses a very excellent flavour: weight from eight to fourteen pounds.

2. DUTCH ROCK. *Hort. Soc. Cat.* No. 21.

*Fruit* oblate, eight inches wide, and six inches deep. *Skin* bright yellow, full of carbuncles and knobs, which are mottled with dark green. *Flesh* bright orange, an inch and a half thick, fine, melting, sweet, and high flavoured: weight from five to eight pounds.

3. EARLY CANTALOUPE. *Hort. Soc. Cat.* No. 3.

*Fruit* small, ribbed, nearly round. *Skin* whitish green, blotched with darker green. *Flesh* deep orange, juicy, of pretty good flavour: weight from two to four pounds.

4. EARLY POLIGNAC. *Hort. Soc. Cat.* No. 19.

*Fruit* middle-sized, spherical, five or six inches in diameter. *Skin* pale yellow, slightly warted. *Flesh* one inch and a half thick, of a yellowish salmon colour, sweet, and well flavoured.

5. HARDY RIDGE. *Hort. Soc. Cat.* No. 12.

*Fruit* rather small, round, depressed, strongly ribbed, irregularly warted all over its surface. *Skin* dull yellow, mottled with dull green. *Flesh* an inch thick, bright orange-red, sweet, and well flavoured.

6. MELON DES CARMES. *Hort. Soc. Cat.* No. 37.

*Fruit* oblong, tapering to each end, eight inches in diameter in the middle, and twelve inches long. *Skin* bright orange, mottled with dark green. *Flesh* pale salmon colour, two inches thick, tender, not juicy, but sweet and good flavoured.

7. MONTAGU CANTALOUPE. *Hort. Soc. Cat.* No. 4.  
*Hort. Trans.* Vol. iv. p. 320.

*Fruit* sometimes round, sometimes oval, about five inches in diameter. *Skin* greenish white, netted. *Flesh* one inch and a half thick, red, but not high coloured, soft, juicy, sweet, and delicate.

8. NETTED CANTALOUPE. *Hort. Soc. Cat.* No. 5.

White Seeded Cantaloup. *Ib.*

*Fruit* rather small, round. *Skin* pale green, very closely reticulated. *Flesh* dark reddish orange, with a rich sugary juice.

9. NETTED SUCCADA. *Hort. Soc. Cat.* No. 30.

*Fruit* middle-sized, somewhat ribbed. *Skin* dull pale green, very closely covered with reticulations. *Flesh* deep orange colour, firm, and high flavoured.

10. ORANGE CANTALOUPE. *Hort. Soc. Cat.* No. 6.

*Fruit* below the middle size, round. *Skin* pale yellow, becoming deeper coloured when ripe, and a little netted on its surface. *Flesh* deep orange-red, juicy, sugary, and extremely high flavoured.

11. ROMANA. *Hort. Soc. Cat.* No. 26.

*Fruit* middle-sized, oval, slightly ribbed. *Skin* pale yellow, reticulated on its surface. *Flesh* deep yellow, firm, and well flavoured.

12. SCARLET ROCK. *Hort. Soc. Cat.* No. 24.

*Fruit* oblate, deeply ribbed, about five inches deep,

and seven inches in diameter. *Skin* pale green, mottled with dark green. *Flesh* of a reddish salmon colour, tender, juicy, sweet, and high flavoured.

13. SILVER ROCK. *Hort. Soc. Cat.* No. 25.

*Fruit* middle-sized, oblate, about five inches each way. *Skin* greenish yellow, with a few small warts, and orange-coloured blotches. *Flesh* pale salmon colour, sweet, and well flavoured.

14. SMOOTH SCARLET-FLESHED. *Hort. Soc. Cat.* No. 29. *Hort. Trans.* Vol. iv. p. 320.

*Fruit* nearly round, occasionally inclining to oval, about five inches in diameter. *Skin* greenish yellow, spitted with small green spots, and more or less netted on its surface. *Flesh* bright scarlet, firm, and high flavoured.

2. *With Green Flesh and moderately thick Rind.*

15. GREEN-FLESHED. *Hort. Soc. Cat.* No. 9.

*Fruit* roundish, flattened at both ends, five inches long, and four inches in diameter. *Skin* smooth, of a pale silvery green, slightly netted. *Flesh* green, exceedingly sweet, and high flavoured: weight from two to three pounds; a very excellent melon.

16. ITALIAN GREEN-FLESHED. *Hort. Trans.* Vol. iv. p. 319.

*Fruit* small, round, or somewhat oval, about four inches and a half in diameter. *Skin* pale greenish white. *Flesh* dark green, but pale towards the inside next the seeds, about an inch thick, soft, juicy, very sweet, and high flavoured: weight from two to three pounds.



3. *With Green or White Flesh, and thin Rind.*

17. DAREE MELON. *Hort. Trans.* Vol. vi. p. 557.

*Fruit* oval or ovate, about nine inches long, and six inches in diameter. *Skin* closely mottled with dark sea-green upon a pale ground, rather widely netted, but is subject to become smooth. *Flesh* white, thick, crisp, and melting; when fully ripened very sweet, but rather insipid if imperfectly matured: it is always, however, cool and pleasant.

This is a good deal like the next sort; but the rind, when netted, exhibits coarse reticulations. The principal differences are in the stalk, which is two inches and a half long, and in the flesh which is white, not green. It is a finer fruit, but less highly flavoured.

18. GERE MELON. *Hort. Trans.* Vol. vi. p. 556.

*Ostrich Egg. Ib.* 557.

A handsome green fruit. In shape it is oval or ovate, eight inches long, and four inches and a half in diameter. The skin is closely mottled with dark sea-green, upon a pale ground, and is either netted or not; in the former case, the meshes are very close, by which character it may be readily known from the Daree. When well ripened, various numerous longitudinal fissures appear upon the rind, which has sometimes from nine to eleven short dark-green streaks, radiating from the apex. *Stalk* very short. *Flesh* one inch and a half or two inches thick, bright green, melting, very sweet, and highly flavoured.

The Gere melon is a good bearer, but tender.

19. GREEN HOOSAINEE. *Hort. Trans.* Vol. vi. p. 560.

*Fruit* handsome egg-shaped, five inches long, and four inches in diameter. *Skin*, when unripe, of a very deep green, but when matured, of a fine, even, light

green, with a regularly netted surface, which, on the exposed side, becomes rather yellow. *Flesh* pale greenish white, tender and delicate, full of an highly-perfumed, pleasant, sweet juice. The rind is very thin ; the seeds unusually large.

This is a variety of much excellence ; it is a great bearer, and hardier than any of the Persian melons except the Large Germek.

20. LARGE GERMEK. *Hort. Trans.* Vol. vi. p. 558.

A very handsome ribbed fruit, generally weighing five or six pounds, shaped like a depressed sphere, usually six inches deep, and from seven to nine inches in diameter. At the apex is situated a corona, or circular scar, varying from an inch to two inches in diameter. *Skin* sea-green, closely netted. *Flesh* one inch and three-quarters or two inches thick, clear green, becoming paler towards the inside, firm, juicy, very rich, and high flavoured.

This is an excellent variety, ripening early, and speedily arriving at a bearing state. It is very prolific, and produces larger fruit than any of the Persian melons, and generally produces a second crop spontaneously.

21. MELON OF KEISING. *Hort. Trans.* Vol. vi. p. 555.

A beautiful egg-shaped fruit, eight inches long, five inches wide in the middle, and six inches wide at the base. *Skin* of a pale lemon colour, minutely speckled with paler dots, regularly netted all over, with a few cracks lengthwise. *Flesh* from one inch and a half to two inches and a quarter thick, nearly white, flowing copiously with a cool juice, extremely delicate, sweet, and high flavoured, similar in texture to a well-ripened Beurré pear.

It resembles the next sort, but differs in being closely netted all over, instead of being smooth.

22. SWEET MELON OF ISPAHAN. *Hort. Trans.* Vol. iii. p. 116.

*Fruit* ovate, from eight to twelve inches long. *Skin* nearly quite smooth, of a deep sulphur colour. *Flesh* white, extending about half way to its centre, crisp, sugary, and very rich : weight five to six pounds.

#### SECOND DIVISION. — WINTER MELONS.

23. DAMPSHA MELON. *Hort. Trans.* Vol. iv. p. 211. Zamsky. *Ib.*

First fruit in the season nearly cylindrical, bluntly rounded at both ends. The skin varies from pale yellowish green to intense dark olive, and the whole fruit is prominently netted. *Flesh* bright and deep green near the skin, pale towards the centre, quite melting, and of excellent flavour. The later fruit becomes more pointed at the ends, and lose much of their reticulation on the surface, the dark green of the skin becoming darker.

24. GREEN VALENCIA. *Hort. Trans.* Vol. iii. p. 116. t. 3.

Winter Melon. *Ib.*

*Fruit* oval, with pointed extremities, very slightly ribbed. *Skin* dark green dotted with very light green, sometimes a little netted. *Flesh* white, becoming pale straw colour as it ripens, firm, saccharine, and juicy, and although not rich is pleasant.

The last two sorts possess the valuable property of keeping till the winter months, if hung up by the stalk, or in nets in a dry room.

The cultivation of melons in this country within the last fifty years has been so general, and their management so well understood, that it would appear unnecessary to treat particularly, and in detail, of what may be



looked upon as an almost every day practice, not only in the gardens of the opulent but in those of their more humble neighbours.

The main requisites for melon growing are plenty of dung, proper soil, and good frames or pits. The hot-beds for melons require to be much more substantial than those for cucumbers, because they are a much longer time in coming to maturity. Early cucumbers are cut by many gardeners in six or seven weeks after the time of sowing the seeds ; but melons require twelve or fourteen weeks for the early sorts, and much longer for the large-sized ones.

Small melons, which are those always forced for early crops, do not require to have the bed more than four feet deep, when settled ready to receive the plants : for the large sorts, the bed ought to be five feet at the least, and in both cases the bed should be from two to three feet both longer and wider than the frame.

The mould for hills, on which the young plants are to be turned out, should be a light rich loam ; but when the plants are earthed up, the soil should be a good strong loam from an old pasture, having the flag taken along with it, adding a sixth part of rotten dung, and turning it over three or four times before it is used.

In preparing the bed, care must be taken that the dung has been well fermented by turning it over two or three times, and when used, if a quantity of oak or chestnut leaves be added and well mixed with it, the heat will not be so great at first, and it will continue much longer.

In making up the bed, the ends and sides should always be made the most compact and firm, by beating them down with the fork, and occasionally treading them so wide as to extend six inches within the frame ; by this means the middle of the bed will settle the most,

and prevent the mould from cracking after the bed has been earthed up.

In growing the large sized melons, it is necessary to have large frames where there are no pits, and to cover the beds fifteen or eighteen inches thick with the mould; it should be laid on when dry, the large lumps just broken, but by no means made fine, and when finally earthed up it should be made quite firm by gently treading it down. In this state it will generally be found to retain moisture enough to ripen its fruit, without having occasion to water the bed: when this is the case, fruit are produced of the highest flavour it is possible they should attain; but when Cantaloup and other red-fleshed melons are grown through the mere agency of heat and excessive moisture, their flavour is ever flat and insipid, in proportion to the quantity of water thus employed.

The melons of Persia, which compose the third and fourth of the foregoing divisions, differ remarkably from the varieties commonly cultivated in Europe. They are altogether destitute of the thick hard rind which characterises the latter, and which renders the one half of every fruit useless; on the contrary, they are protected by a skin so thin and delicate, that they are subject to injury from causes which would produce no perceptible effect upon the melons of Europe. Their flesh is extremely tender, rich, and sweet, and flows copiously with a cool juice which renders them still more grateful. To these important qualities they in many cases add the merit of bearing abundant crops of fruit, the appearance of which is always extremely beautiful.

But, on the other hand, their cultivation is attended with peculiar difficulties. They are found to require a very high temperature, a dry atmosphere, and an extremely humid soil, while they are at the same time impatient of an undue supply of moisture, which causes

spotting and sudden decay long before the fruit is matured.

It is not, therefore, easy to maintain that necessary balance of heat and moisture which in Persia arises out of the very nature of the climate and mode of cultivation.

In that country, we are told, that the melon is grown in open fields, intersected in every direction by small streams, between which lie elevated beds richly manured with pigeons' dung. Upon these beds the melons are planted. The Persian gardener has, therefore, to guard against nothing but a scarcity of water, the rest is provided by his own favourable climate. With us the atmosphere, the ventilation, the water, and the heat, are all artificial agents, operating in opposition to each other.

The most successful method of cultivation which has yet been practised, seems to be to supply the plants abundantly with water at the roots, but to give them as little as possible over head ; to combine copious ventilation and high temperature by means of frequently renewing the linings with hot dung, and to elevate each fruit a few inches above the soil, by means of a slate laid upon two bricks placed side by side.

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## CHAP. XI.

### MULBERRIES.

THE only Mulberries cultivated in England are the black and the white fruited : the black for its fruit, the white for the feeding of silkworms. Black Mulberries are propagated by laying down the young branches in the autumn, or early in the spring. At the end of the



year, the layers may be removed from the stools and planted out in rows, three feet apart, and a foot from plant to plant in the rows : those intended for training against walls may be planted out at once for the purpose, and the richer the soil is in which they are planted the more rapid will be the progress of the trees.

### *Pruning and Training.*

Mulberries are principally planted as standards in orchards, and upon grass plots in the pleasure garden. In the selection of a tree for this purpose make choice of one that is straight in the stem, and free from blemishes, with a head of three or four well placed regular shoots ; should there be more they must be cut out.

When the tree has been planted a year, and got firm hold of the soil, these shoots should be cut down to three or four inches, from each of which two or three clean, straight shoots will probably be produced. In August, four of the strongest and best placed should be selected, and the rest cut out, thus giving the remaining ones a better chance of extending their length, and of ripening their extremities ; besides, with a little additional trouble, if the shoots should not be so well placed as could be wished, their direction can be altered at pleasure, by tying them to small sticks fixed in the head for that purpose. In the following spring, if the four should be of an equal length, they must not be shortened ; but if one or two be much longer than the other, they must be reduced to the same length, and allowed to grow for another year, when the head should be thinned out, leaving as many of the best placed shoots as will form the head. This being completed, nothing further will be required than to examine the head from

year to year, giving advantage to the leading shoots, cutting out close all redundant ones, and those likely to injure one another. As this sort of fruit is always the largest and best flavoured, where the trees are kept thin of wood, their neglect will consequently diminish its value, without enlarging its quantity.

In training of Mulberries against the wall, the method recommended for espalier apples appears to me the most simple, the most easy, and the best. Having obtained three good shoots from the plant intended to be trained, the two side ones must be nailed horizontally at their full length, and the centre one trained perpendicularly, shortening it to nine or ten inches. When the young shoots are produced from this, the uppermost one must be continued upwards, and the two next below horizontally as before ; continuing thus, from year to year, till the tree is completely formed to the top of the wall.

If the tree be planted against a brick wall, every third horizontal joint will be a very proper distance for the branches to be trained.

In July the tree must be gone over with the knife, cutting all the fore-right shoots to half an inch, and nailing at length the horizontal shoots, observing to keep the two sides of the tree equal. This may be easily effected, for if one branch should take the lead more considerably than the others, its leader may be shortened in the spring, and a new leader given to it in July.

In the winter prunings it will be necessary to use the knife freely, in order to keep down the strong spurs which are annually enlarging and lengthening themselves ; for without a determination of reducing them, they would, in a few years, extend a foot from the wall, rendering the trees unsightly and unprofitable ; but by thinning them out, and cutting them back from time to time, they may readily be kept within due bounds, and in a state of fruitfulness.

Mulberries trained against the wall should have a south, south-east, or east aspect; but it is useless to attempt to train them unless there is a great extent of wall, and where they can be continued at their full length: an attempt to confine them within narrow bounds being fruitless unless the most preposterous

## PEACHES.

An Asterisk (\*) denotes those which Nurserymen term French Peaches, and which require to be budded upon the Pear Plum Stock.

SECT. I. — *Melting, pale fruited.*

1. ALMOND PEACH. *Hort. Trans.* Vol. iii. p. 1.  
t. 1.

*Leaves* doubly serrated, glandless. *Flowers* large, pale rose colour. *Fruit* below the middle size, about seven inches in circumference, globular, with a slight suture extending from the base to the apex, which is



year to year, giving advantage to the leading shoots, cutting out close all redundant ones, and those likely to injure one another. As this sort of fruit is always the largest and best flavoured, where the trees are kept thin of wood, their neglect will consequently diminish its value, without enlarging its quantity.

*To face Page 243.*

By an accidental oversight, the asterisks denoting the sorts called French Peaches have been omitted to be inserted in their proper places. The sorts to which they should have been prefixed are Peaches 10. 11. 20. 22. 23. 25. 26. 27. 35. 36. 37. 38. 39. 40. 47. 48. 49. 50. 51.; and Nectarine 1.

~~cutting all the fore-right shoots to half an inch, and~~  
nailing at length the horizontal shoots, observing to keep the two sides of the tree equal. This may be easily effected, for if one branch should take the lead more considerably than the others, its leader may be shortened in the spring, and a new leader given to it in July.

In the winter prunings it will be necessary to use the knife freely, in order to keep down the strong spurs which are annually enlarging and lengthening themselves; for without a determination of reducing them, they would, in a few years, extend a foot from the wall, rendering the trees unsightly and unprofitable; but by thinning them out, and cutting them back from time to time, they may readily be kept within due bounds, and in a state of fruitfulness.

Mulberries trained against the wall should have a south, south-east, or east aspect; but it is useless to attempt to train them unless there is a great extent of wall, and where they can be continued at their full length: an attempt to confine them within narrow bounds being fruitless, unless the most preposterous way imaginable be resorted to, of training the tree in twenty or thirty different directions.

A tree of this description may be tolerated for the amusement of the experimentalist; but its exhibition cannot appear otherwise than ridiculous to the man of taste and judgment.

The two finest trained mulberry trees I have ever seen are now growing at Holkham, the seat of T. W. Coke, Esq.; one of these extends more than thirty yards, the other twenty-eight.

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## CHAP. XII.

### PEACHES.

An Asterisk (\*) denotes those which Nurserymen term French Peaches, and which require to be budded upon the Pear Plum Stock.

#### SECT. I. — *Melting, pale fruited.*

1. ALMOND PEACH. *Hort. Trans.* Vol. iii. p. 1.  
t. 1.

*Leaves* doubly serrated, glandless. *Flowers* large, pale rose colour. *Fruit* below the middle size, about seven inches in circumference, globular, with a slight suture extending from the base to the apex, which is

flat and somewhat depressed. *Skin* covered with a thickish down, of a delicate yellow, tinged with pale red on the sunny side, and beautifully marbled with a deeper colour. *Flesh* pale citron, but of a bright red next the stone, from which it separates; it is perfectly melting, and very juicy.

Ripe the beginning and middle of September.

This beautiful little peach was raised by T. A. Knight, Esq., of Downton Castle, from a seed of the Sweet Almond, the blossom of which had been impregnated by the blossom of a peach.

It was first exhibited at the Horticultural Society in September, 1817.

2.\* BELLE CHEVREUSE. *Duhamel*, No. 18. *G. Lindl. in Hort. Trans.* Vol. v. p. 549.

*Leaves* crenate, with reniform glands. *Flowers* middle sized. *Fruit* middle sized, more long than round, rather narrowed at the apex. *Skin* greenish white next the wall, but of a beautiful flesh colour, marbled and streaked with a darker colour on the sunny side. *Flesh* white and melting, but red at the stone, from which it separates. *Juice* plentiful, sugary, and richly flavoured. *Stone* oblong, almost smooth.

Ripe the beginning of September.

3. BELLE DE VITRY. *Duhamel*, No. 34. t. 25. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Admirable Tardive. *Ib.*

Bellis. *Miller*, No. 22. *Forsyth*, Ed. 3. No. 26.

*Leaves* doubly serrated, glandless. *Flowers* small, dull red. *Fruit* middle sized, a little more broad than long, with a somewhat deep and broad suture, which extends to the apex, which leaves one of its sides prominent, and the other flat, terminated by a depressed and somewhat flat nipple. *Skin* pale greenish yellow next the wall, but tinged with red on the sunny side, and marbled with a dull and deeper colour. *Flesh*



rather firm, greenish yellow, but red at the stone, from which it separates. *Juice* plentiful, and of a very good flavour.

Ripe the end of September, but it ought to hang some days upon the tree before it is gathered, in order to have it in perfection.

The flesh of this is more firm than that of many of the melting peaches, which has occasioned some, like Mr. Forsyth, to consider it as a Pavie; but in determining this, there can be no difficulty, as all melting peaches adhere more or less to the stone, but can be readily detached with the finger and thumb: in the Pavie this operation is impracticable.

4.\* BOURDINE. *Duhamel*, 16. t. 12.

Bourdin. *Ib.*

Narbonne. *Ib.*

Bourdine. *G. Lindl. in Hort. Trans.* Vol. v. p. 545.  
*Bon. Jard.* 1827. *Jard. Fruit.* t. 20.

*Leaves* crenate, with globose glands. *Flowers* small, blush, edged with carmine. *Fruit* pretty large, and nearly round, divided by a wide and somewhat deep suture, the flesh swelling unequally on its sides, but a little flattened on the back. *Stalk* inserted in a deep and wide cavity. *Skin* greenish white next the wall, but on the sunny side it is of a lively red, marbled, and shaded with a deeper colour. *Flesh* white, melting, but very red at the stone, from which it separates. *Juice* sugary, and highly flavoured. *Stone* small, and nearly round.

Ripe the middle of September.

It is said this peach derived its name from one *Bourdin*, a French gardener, in the time of Louis XIV. That there is some resemblance between this, the *Téton de Vénus*, and the *Royale*, will not be denied; but that they are identically the same is what I cannot admit. *Duhamel*, who has always been regarded as of the

highest authority in what regards the fruits of his own country, would have discovered this, had it been the case, long before he published his book. In addition to this, where is the Nurseryman, I would ask, who has ever successfully budded the *Bourdine* upon the Muscle stock? In order that I may not, in this instance, add to the confusion which at present exists in the names of modern cultivators, I shall follow the example of Duhamel, and our own countryman Miller, in considering the *Bourdine*, the *Téton de Vénus*, and the *Royale*, as three distinct varieties.

5.\* DOUBLE MONTAGNE. *Aiton's Epitome*. G. Lindl. in *Hort. Trans.* Vol. v. p. 539.

Sion. *Forsyth*, Ed. 7. p. 52.

*Leaves* doubly serrated, glandless. *Flowers* large. *Fruit* middle sized, of a roundish figure, a little narrowed and flattened at the apex. *Skin* greenish white on the shaded side; but of a blush or soft red, and marbled with a deeper colour on the side next the sun. *Flesh* very delicate, melting, and white to the stone, from which it separates. *Juice* plentiful, and highly flavoured. *Stone* ovate, mucronate, and rugged.

Ripe the middle and latter end of August.

This is a beautiful and excellent peach, and must not be confounded with the *Noblesse*; it ripens a week or ten days sooner, and cannot be propagated upon the Muscle.

6. EARLY ANNE. G. Lindl. in *Hort. Trans.* Vol. v. p. 539.

Anne. *Langley Pom.* t. 22. f. 2. *Forsyth*, Ed. 3. No. 5.

*Leaves* doubly serrated, glandless. *Flowers* large, very pale, nearly white. *Fruit* below the middle size, globular. *Skin* white, with scarcely any colouring on the side next the sun. *Flesh* soft, melting, and white

to the stone, from which it separates. *Juice* a little musky, but saccharine, and well flavoured.

Ripe the middle of August.

This peach ripened at Twickenham in 1727, on an east wall, July 10. O. S. or July 21. N. S.—*Langley*.

It is said to have derived its name from the celebrated Anne Dunch, of Pudsey, in Berkshire. It is sold in some nurseries under the name of *White Avant*.

7. EARLY DOWNTON. *Hort. Trans.* Vol. ii. p. 217.

*Leaves* crenate, with globose glands. *Flowers* large, pale rose. *Fruit* rather small, narrowed at the apex, which is generally terminated by a small acute nipple; very hollow at the base. *Skin* pale yellowish white, sprinkled with red dots; but of a bright red on the sunny side. *Flesh* yellowish white to the stone, from which it separates. *Juice* rich, with a good flavour.

Ripe the end of August and beginning of September.

This beautiful little peach was raised by Mr. Knight, of Downton Castle, who sent an account of it, with two others, to the Horticultural Society, Aug. 21. 1815.

8. FLAT PEACH OF CHINA. *Hort. Trans.* Vol. iv. p. 512. t. 19. *G. Lind. in Hort. Trans.* Vol. v. p. 549.

Java Peach. *Ib.*

*Leaves* crenate, with reniform glands. *Flowers* large. The *Fruit* of this most singular peach is flatted, and completely concave at both the apex and the stalk. It is about two inches and a half in diameter, and scarcely three quarters of an inch thick, through the eye to the stalk, which thickness consists only of the stone and skin. The crown of the fruit looks like a broad and rather hollow eye, of an irregular five-angled shape, surrounded by the appearance of the remains of the segments of a calyx: the whole surface of this eye is roughly marked with small irregular warted lines, like



the crown of a Medlar. The colour of the *Skin* is pale yellow, mottled or speckled with red on the part exposed to the sun. *Flesh* pale yellow, having a beautiful radiated circle of red surrounding the stone, and extending far into the fruit. The consistence and flavour of the flesh is that of a good melting peach, being sweet and juicy, with a little noyveau flavour.

It first ripened its fruit in this country at Thames Ditton, and was sent to the Horticultural Society by John Braddick, Esq., in 1819. *Hort. Trans.* Vol. iv. p. 512.

9. FORD'S SEEDLING. *G. Lindl. in Hort. Trans.* Vol. v. p. 539.

*Leaves* doubly serrated, without glands. *Flowers* large, of a beautiful pale rose colour. *Fruit* middle sized, a little narrowed at the apex, and having a slight suture. *Skin* yellowish green, marbled with bright red on the sunny side. *Flesh* yellowish green, quite to the stone, from which it separates. *Juice* plentiful, of a rich poignant flavour.

Ripe the middle of September.

10. MALTA. *G. Lindl. in Hort. Trans.* Vol. v. p. 539. *Pom. Mag.* t. 15.

Pêche Malte. *Duhamel*, No. 15.

Pêche de Malte. *Lelieur*.

Malte de Normandie. *Hort. Soc. Cat.* No. 91.

Belle de Paris. *Bon. Jard.* 1827. p. 276.

Italian Peach. *Miller*, No. 12. According to the *Pom. Mag.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale. *Fruit* middle sized, generally depressed at the apex, with a broad shallow suture on one side, and slight traces of one on the other. *Skin*, on the shaded side, pale dull greenish yellow; next the sun, broadly marked with broken blotches of dull purplish red. *Flesh* greenish yellow, with a slight stain of purple next the

stone, from which it separates. *Juice* plentiful, very rich, with an extremely agreeable vinous flavour. *Stone* middle sized, oval, pointed, rather rugged.

Ripe the end of August and beginning of September.

A very excellent and hardy peach, said to ripen its fruit well on an open standard in Normandy. It bears carriage remarkably well, and will keep longer when gathered than any other peach, except the clingstones.

11. NEW NOBLESSE. *Nursery Catalogues.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* middle-sized, somewhat oval, with an obscure suture, quite even at the apex, but terminating with a small acute nipple. *Skin* pale greenish yellow on the shaded side; but next the sun of a pale red, and marbled with different shades of deeper colour. *Flesh* greenish yellow quite to the stone, from which it separates. *Juice* plentiful, rich, and of a most exquisite flavour.

Ripe the beginning of September.

This Peach has been sold for some time by Mr. Ronalds of Brentford, who says it was raised by a friend of his from seed; but when and where I have not been informed.

12. NOBLESSE. *Langley*, p. 101. t. 28. fig. 3. *G. Lindl. in Hort. Trans.* Vol. v. p. 539. *Pom. Mag.* t. 95. and of all *English Writers beginning with Switzer*, in 1724.

Mellish's Favourite. *Of the Nurseries.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* large, for the most part roundish oblong, a little narrowed at the apex, and terminated by an acute nipple. *Skin* slightly downy, pale yellowish green next the wall; but of a marbled dull red, marked with broken streaks and blotches of a darker colour on the sunny side. *Flesh* melting, pale yellowish white to the stone, from which it separates. *Juice*

plentiful, rich, and highly flavoured. *Stone* large, obovate, pointed.

Ripe the end of August and beginning of September.

The Noblesse Peach ripened at Twickenham, in 1727, on a south wall, July 20th, O. S., or Aug. 31st, N. S. *Langley*.

This is one of our very best hardy peaches, and perhaps one of the most common ; but it is often confounded with another, well known, the Vanguard, which is somewhat similar in appearance and in its general characters. It is, however, distinguished by its fruit being, for the most part, oblong, narrowed, and plump at the apex, with a pointed nipple : in the Vanguard the fruit is equally large, or even more so, always globular, rather than oblong, and its crown or apex flat and often depressed. Nurserymen need not to be at any loss to distinguish the two sorts when maiden plants in the nursery ; the lateral shoots of the Noblesse being nearly as long as the main leader ; those of the Vanguard being less numerous, and exceeded considerably by the main shoot ; besides, the plants of the Vanguard are of a taller growth than those of the Noblesse. Indeed, so obvious and invariable have I found these characters, that should the two kinds become inadvertently intermixed in the nursery rows, the most inexperienced foreman would be enabled to separate them, without any fear of mistake.

In the *Hort. Trans.* above quoted, I stated that Mellish's Favourite and the Noblesse were the same. I have this year again been favoured by Mrs. Gurdon, of Letton, with specimens of both, and I find them identically one and the same.

13. OLD ROYAL CHARLOTTE. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* middle-sized, nearly globular,



but a little narrowed at the apex, where it is generally terminated by a small nipple. *Skin* pale greenish yellow next the wall; but tinged with blush, and marbled with a deeper colour on the sunny side. *Flesh* soft, melting, and white to the stone, from which it separates. *Juice* sugary and vinous. *Stone* obtuse, a little rugged.

Ripe the middle and end of August.

This is undoubtedly the first Royal Charlotte ever known in our gardens. It was first sold by Robert Lowe, a nurseryman at Hampton Wick, about the year 1760. It has much the appearance of a Noblesse, but is smaller, and on the same aspect ripens ten days or a fortnight before it. The specimen from which this description was written, was from a tree growing at Heydon Hall, in Norfolk, in 1792. It had been purchased from Mr. Lowe, and planted there in 1766.

14. RED NUTMEG. *Miller*, No. 2. *G. Lindl. in Hort. Trans.* Vol. v. p. 547.

Nutmeg. *Parkinson*, No. 21.

Brown Nutmeg. *Of some Collections.*

Avant Pêche rouge. *Duhamel*, No. 2. t. 3.

*Leaves* small, crenate, with reniform glands. *Flowers* large. *Fruit* small, but larger than those of the White Nutmeg, of a somewhat globular figure, having a well marked suture extending from the base to the apex, terminated by a small, round, obtuse nipple. *Skin* pale yellow next the wall; but of a bright scarlet or vermillion, and slightly marbled with a deeper colour on the sunny side. *Flesh* yellowish white, but red at the stone, from which it separates. *Juice* sweet and a little musky.

Ripe the end of July.

This is the earliest hardy Peach cultivated in this country, and is very good when just ripe, but in a short time it becomes doughy.

15. SULHAMSTEAD. *Hort. Trans.* Vol. v. p. 513.

*Leaves* deeply serrated, without glands. *Flowers* large. *Fruit* large, somewhat globular, depressed at the apex, slightly cleft, with a corresponding depression on the opposite side. *Skin* covered with a fine short down, of a clear pale yellow next the wall; but of a pale red, and marbled with a darker colour on the sunny side. *Flesh* melting, pale yellow quite to the stone, from which it separates. *Juice* abundant, sweet, with a rich vinous flavour.

Ripe the beginning and middle of September.

This fine Peach, somewhat resembling, externally, a Newington, was raised in the garden of Mrs. Thoytes, of Sulhamstead House, near Reading, in Berkshire, and was first exhibited at the Horticultural Society in 1819.

16. VANGUARD. *G. Lindl. Plan of an Orchard*, 1796. *ib. in Hort. Trans.* Vol. v. p. 540.

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* large, nearly globular, and quite flat or depressed at the apex. *Skin* yellowish white next the wall, but marbled and streaked with a few dashes of much deeper colour on the sunny side. *Flesh* melting, and white to the stone, from which it separates. *Juice* rich and sugary. *Stone* somewhat ovate, rugged, and sharp pointed.

Ripe the beginning of September.

It would be difficult, perhaps, to ascertain with whom the Vanguard Peach originated, or when it began to be first cultivated. I found it in Mr. Mackie's Nursery, at Norwich in 1789, and I inserted it in a list of Peaches, in my *Plan of an Orchard*, published in 1796, whence it found its way into Mr. Forsyth's Treatise on Fruit Trees, in 1802; but neither in that work, nor yet in any other, has any description of it, I believe, been hitherto published. Mr. Hooker, in his *Pomona Londinensis*, has given a tolerably good figure of it, under the name of *Noblesse*, which he had intended to

represent, but from which it widely differs, as has been noticed under that head.

17. WHITE MAGDALEN. *Miller*, No. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

Madeleine Blanche. *Duhamel*. 8. t. 6.

Montagne Blanche. *Knoop. Fruct.* p. 79.

*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* below the middle size, somewhat globular, rather more broad than long, having a deeply marked suture, which extends from the base to the apex, where it is terminated by a small, slightly sunk nipple, and having a rather wide cavity at the base. *Skin* yellowish white next the wall, but on the sunny side tinged with red, and marbled with a deeper red colour. *Flesh* melting, of a yellowish white, with a slight tinge of red next the stone, from which it separates. *Juice* plentiful, but not of any high flavour. *Stone* small, obtuse, a little rugged.

Ripe about the middle of August.

Miller observes, that the pith of the young branches of this Peach is black: this can be only accidental, as happens also with others.

18. WHITE NUTMEG. *Miller*, No. 1. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

Avant Pêche blanche. *Duhamel*, No. 1. t. 1.

*Leaves* small, doubly serrated, without glands. *Flowers* large, very pale blush. *Fruit* very small, the least of all the varieties, a little more long than broad, having a very conspicuous deeply marked suture, extending to the apex, on one side of which it oblongates into a very small acute nipple. *Skin* white, but when fully exposed it has a very pale blush tinge. *Flesh* white to the stone, from which it separates. *Juice* very sweet, of a musky and very agreeable flavour. *Stone* small, oval, mucurate, very slightly rugged.

Ripe the middle of July.

This very delicate Peach has not been successfully



cultivated in this country. I have never met with it in any part of England.

SECT. II. — *Melting red or purple fruited.*

19. ACTON SCOT. *Hort. Trans.* Vol. ii. p. 140. t. 10. *G. Lindl. in Hort. Trans.* Vol. v. p. 552.

*Leaves* crenate, with globose glands. *Flowers* large, pale rose. *Fruit* rather small, or below the middle size, somewhat narrowed at the apex, where it is usually very much depressed. *Suture* shallow, on one side of which it is fuller than on the other. *Skin* rather woolly, pale yellow, of a bright red on the sunny side, and marbled with a deeper colour. *Flesh* melting, yellowish-white to the stone, from which it separates. *Juice* sugary, with a slight bitter, but flavour pretty good.

Ripe the end of August and beginning of September.

This was raised by Mr. Knight, of Downton Castle; the offspring of the Noblesse, impregnated with the Red Nutmeg, and was exhibited for the first time at the Horticultural Society in 1814.

20. BELLEGARDE. *Duhamel.* 28. t. 20. *G. Lindl. in Hort. Trans.* Vol. v. p. 545. *Pom. Mag.* t. 26.

Galande.

Early Galande.

Violette Hâtive.

} according to the *Pom. Mag. of the English Nurseries.*

Noire de Montreuil, of the *French Nurseries.*

*Leaves* crenate, with globose glands. *Flowers* small, bright reddish pink. *Fruit* pretty large, globular, of a very regular figure, with a shallow suture, and a slightly hollowed apex, with a little projecting point in its centre. *Skin*, on the exposed side, rich deep red, with dark purple or violet streaks; on the shaded side, pale green faintly tinged with yellow. *Flesh* pale yellow, slightly rayed with red at the stone, very melting, juicy, and

rich, and from which it separates. *Stone* rather large, slightly pointed.

21. BARRINGTON. *G. Lindl. in Hort. Trans.* Vol. v. p. 543. *Pom. Mag.* t. 147.

Buckingham Mignonne, according to the *Pom. Mag.*

*Fruit* rather large and handsome, roundish, somewhat elongated, and rather pointed at the summit. *Suture* moderately deep along one side. *Skin* pale yellowish green next the wall, deep red next the sun, marbled with a darker colour. *Flesh* yellowish white, slightly rayed with crimson tints next the stone, from which it parts freely; melting, juicy, and very rich. *Stone* middle sized, ovate, with a lengthened sharp point, very rugged, and of a dark brown colour.

Ripe the middle and latter end of September.

This very handsome and valuable Peach was raised above twenty years ago by a Mr. Barrington, of Burwood, in Surrey. I purchased it some years ago from the late Mr. Lee, of Hammersmith, under the name of *Buckingham Mignonne*.

22. CHANCELLOR. *Miller*, No. 14. *Pom. Mag.* t. 61. *G. Lind. in Hort. Trans.* Vol. v. p. 550.

Chancellière. *Duhamel*, Vol. ii. p. 24.

*Leaves* crenate, with reniform glands. *Flowers* small, reddish. *Fruit* large, oval, with a very distinct suture, having a rather small cavity at the base. *Skin* not very downy, dark crimson next the sun, pale yellow next the wall, finely mottled towards the union of the two colours. *Flesh* pale yellow, but of a very deep red next the stone, from which it separates. *Juice* rich, and of a vinous flavour. *Stone* oblong, tapering to the base, and pointed at the summit.

Ripe the middle of September.

This is not the *Véritable Chancellière* of Duhamel, which has large flowers, and must be considered as the true *Chancellor*; but appears to be mentioned by him

at the conclusion of his description of that fruit. The Chancellor Peach is said to have been raised from a seed of the Chevreux, in the garden of M. de Seguiet, Chancellor of France.

23. DOUBLE SWALSH. *G. Lindl. in Hort. Trans.* Vol. v. p. 550.

Swalze or Swolze. *Langley*, p. 105. t. 32. fig. 1.

*Leaves* crenate, with reniform glands. *Flowers* small, dark red. *Fruit* middle sized, somewhat ovate, and mostly terminated by a small nipple. *Suture* deep, on one side of which it is considerably more swelled than on the other. *Skin* pale yellow next the wall, but of a bright and deep red on the sunny side. *Flesh* soft, melting and white, but pale red at the stone, from which it separates. *Juice* plentiful and well flavoured.

Ripe the beginning and middle of September.

This Peach ripened at Twickenham, in 1727, on a west wall, August 1st, O. S., or August 12th, N. S. — *Langley*.

*Langley* says, the Double Swalsh Peach was brought into England by Lord Peterborough before 1729.

24. EARLY ADMIRABLE. *Langley*, p. 103. t. 30. fig. 2. *G. Lindl. in Hort. Trans.* Vol. v. p. 545.

Admirable. *Duhamel*, 29. t. 21. *Miller*, No. 19.

Belle de Vitry. *Bon. Jard.* 1827. p. 277.

*Leaves* crenate, with globose glands. *Flowers* middle-sized, pale red. *Fruit* above the middle size, somewhat globular. *Skin* yellowish white next the wall, but of a beautiful red on the side next the sun. *Flesh* white, but red at the stone, from which it separates. *Juice* plentiful, vinous, and well flavoured.

Ripe the middle of September.

The Early Admirable Peach ripened at Twickenham, in 1727, on a south-east wall, August 3d, O. S., or August 14th, N. S. — *Langley*.

This Peach, although by no means an early one, has



been called the Early Admirable in the time of Miller, a name which cannot now be abandoned, because we have another peach called the Late Admirable. M. NOISETTE, in the *Bon. Jard.*, makes his Belle de Vitry a synonym of it; but in this he is not sanctioned by Duhamel, who has always been considered as of unquestionable authority.

25. EARLY VINEYARD. *Aiton's Epitome. G. Lindl. in Hort. Trans. Vol. v. p. 543.*

*Leaves* crenate, with globose glands. *Flowers* large, pale rose. *Fruit* middle sized, somewhat globular, and a little depressed at the apex, swelled a little more on one side of the suture than on the other, and very hollow at the base. *Skin* yellowish white next the wall, and sprinkled with red dots; but of a dull red, and marked with a deeper colour on the sunny side. *Flesh* yellowish white, except at the stone, where it is tinged with red, and from which it separates. *Juice* sugary, very rich, and high flavoured.

Ripe the end of August or the beginning of September.

The name of this peach originated with the late Mr. Lee of Hammersmith, whose nursery, at the early part of its establishment by his father, was called the Vineyard. It has somewhat the appearance of the Grosse Mignonne, but it is not so large nor of so dark a colour, and Mr. Lee assured me it always ripened on his wall a week or ten days earlier: had the two peaches been alike, it could not have escaped the notice of that very distinguished cultivator. For this reason, and from my own observation, I have determined not to abandon the name to a mere synonym. On the other hand, I am quite satisfied that plants may be purchased from nurseries, under this name, that may prove to be the Grosse Mignonne.

26. GEORGE THE FOURTH. *Hort. Trans.* Vol. vi. p. 413. *Pom. Mag.* t. 105.

*Leaves* large, acutely crenate, with globose glands. *Flowers* small, dull red. *Fruit* middle-sized, globular, deeply lobed at the summit, with a deep cavity for the footstalks, projecting more on one side of the suture than on the other. *Skin* moderately downy, of a uniform dark red next the sun, and of a fine pale yellow on the shaded part, mottled with bright red at the junction of the two colours. *Flesh* pale yellow, rayed with red at the stone, from which it parts freely. *Stone* very small, bluntly oval, not particularly rugged. *Flavour* good when upon an open wall, excellent when forced. It is said in the *Pom. Mag.* to be between a Clingstone and a Melter.

Ripe about the middle of September.

An American variety of considerable importance, not so much for its good quality as a hardy kind, as for being a forcing peach of great merit.

Mr. Michael Floy, of New York, in his letter of November 5. 1823, says, "This is one of the finest peaches I have seen, and the richest I have tasted: it originated in the garden of Mr. Gill, in Broad Street, in this city. This is the second year of its fruiting. The original tree is remarkable thrifty and bore a very full crop this season."

27. GROSSE MIGNONNE. *Duhamel*, 14. t. 10. *G. Lindl. in Hort. Trans.* Vol. v. p. 543.

Mignonne. *Ib.*

Veloutée de Merlet. *Ib.*

Grimwood's Royal George. *Hooker's Pom. Lond.* 41.

Grimwood's New Royal George,	} of the English Nurseries.
French Mignonne,	
Large French Mignonne,	

Vineuse. *Lelieur.*

*Leaves* crenate, with globose glands. *Flowers* large,

deep rose. *Fruit* large, depressed, hollowed at the summit, with a moderately deep suture, and swelled considerably on one of its sides, and a wide cavity at the base; the side marked by the suture is shorter than the opposite one. *Skin* rather thinly clad with down, of a rich, very deep red, next the sun, thickly mottled on a yellowish ground next the wall. *Flesh* pale yellow, rayed with red at the stone, from which it freely separates; melting, juicy, with a rich vinous flavour. *Stone* small for the size of the fruit, ovate, very rugged.

Ripe the beginning and middle of September. The synonyms above quoted may be safely relied upon as belonging to the Grosse Mignonne of Miller, Duhamel, and Noisette. The figure in Duhamel is a perfect representation of the fruit.

The name of *Grimwood's Royal George* was given by MR. GRIMWOOD, to plants which he propagated from the Grosse Mignonne, in the early part of the reign of George the Third; by which he derived a profit beyond what he would have done had he sold them under what he knew to be their proper name. See *Hooker's Pomona*, t. 41. It is said the name of *Mignonne* originated with one of the kings of France, on account of its excellence.

38. HEMSKIRKE. *Hort. Soc. Cat.* No. 69.

Hemskirk. *Langley's Pom.* t. 31. f. 4. *G. Lindl.* in *Hort. Trans.* Vol. v. p. 539.

*Leaves* doubly serrated, without glands. *Flowers* large, fine pale rose. *Fruit* below the middle size, more broad than long, but somewhat narrowed at the apex. *Skin* greenish yellow, with numerous red dots, and pearl-coloured specks interspersed; but next the sun of a bright red, and marbled with a deeper colour. *Flesh* melting, of a greenish yellow quite to the stone, from which it separates. *Juice* plentiful, sugary and vinous. *Stone* small, almost round, and nearly smooth.



Ripe the end of August and beginning of September.

A very beautiful early fruit, from the Royal Gardens at Kensington some years ago.

29. LATE ADMIRABLE. *Langley*, p. 106. t. 32. f. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 545.

Royale. *Duhamel*, 33. t. 24. *Jard. Fruit.* t. 23. *Bon. Jard.* 1827. p. 278.

Royal. *Pom. Mag.* t. 73. *Miller.* 7.

*Leaves* crenate, with globose glands. *Flowers* small, pale red. *Fruit* large, 10 or 11 inches in circumference, of a roundish figure, rather inclining to oval. *Suture* deep, having the flesh swelled boldly and equally on both sides, with a slight depression on the summit, where there is usually a small, pointed nipple. *Skin* pale green or yellowish next the wall; but of a pale red, marbled and streaked with darker shades on the sunny side, cavity of the base rather small. *Flesh* delicate, melting, of a greenish white, but red at the stone, from which it separates. *Juice* plentiful, and, in a warm season, highly flavoured.

Ripe the end of September.

The Late Admirable Peach ripened at Twickenham, in 1727, on a south wall, August, 24. O.S.; or September 4. N.S. *Langley*.

This is a most excellent and extremely hardy peach, well deserving of cultivation. It ought invariably to be planted against either a south or south-east wall, as on colder aspects there is little chance of growing it in perfection.

M. BUTRET, a French writer, it seems, has been alluded to, as authority for considering this peach, the *Bourdine*, and *Téton de Vénus*, as *absolutely* one and the same fruit, declaring the pretended differences between them are only “*un charlatanisme des pépiniéristes.*” If by this he means to allude to his own countrymen, I have nothing further to say, than that

an illiberal idea does not usually arise in a liberal mind. I must leave it to M. NOISETTE, who is now living, to defend himself in the publication of the *Bon Jardinier* and *Jardinier Fruitier*, in which he has to the present day kept them distinct. DUHAMEL I need not, on this point mention again. To writers of our own country, I would suggest the propriety of their trying to propagate any two or three sorts of peaches, which they may consider alike, upon the Muscle stock, and ascertain the result, before they declare them to be *absolutely* one and the same fruit.

30. LOCKYER'S MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. 5. p. 542.

Lockyer's Peach. *Forsyth*, Ed. 3. No. 40.

*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* middle-sized, nearly globular. *Skin* greenish yellow next the wall, sprinkled with numerous red dots; but of a dull red, and marbled with a darker colour on the sunny side. *Flesh* greenish yellow, slightly coloured with red next the stone, from which it separates. *Juice* plentiful and good in flavour.

Ripe the middle of September.

31. LORD FAUCONBERG'S MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Lord Falconbridge's. *Hanbury*.

*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* above the middle size, somewhat ovate, being broader at the base than at the apex. *Suture* rather deep. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a dull red, marked with several broad spots or patches of a deeper colour on the sunny side. *Flesh* yellowish white, but red at the stone, from which it separates. *Juice* plentiful and rich. *Stone* rather flat.

Ripe the middle of September.

This very fine and handsome Peach has been many

years in England, as appears by Hanbury, whose last edition was published in 1769. It was cultivated by Messrs. Perfect, of Pontefract, fifty years ago, and at that time was plentiful in the West Riding of Yorkshire, but does not appear to have found its way into the London nurseries. There are several Peaches of this class called Mignonnes, which approach very nearly each other, and may be considered as the same; but this I consider to be distinct, as I have never observed those broad and well marked dark patches which so strongly characterise this, upon any of the other varieties.

32. MADELEINE DE COURSON. *Lelieur, Pom. Fran.* p. 292. *Pom. Mag.* t. 30. *G. Lindl. in Hort. Trans.* Vol. v. p. 539.

Madeleine Rouge. *Duhamel*, 10. t. 7.

Madeleine de Courson. *Ib.*

Rouge Paysanne. *Of the French.*

Red Magdalen. *Miller*, 9.

*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* below the middle size, globular, flattened, deeply cleft on one side. *Skin* pale yellowish white next the wall; but of beautiful red on the sunny side. *Flesh* quite white, with a little red at the stone, from which it separates. *Juice* plentiful, rich, and vinous. *Stone* blunt, rather large in proportion to the size of the fruit.

Ripe the end of August or beginning of September.

This is a very excellent Peach, and ought to be found in every good collection of fruit. It is the true *Red Magdalen* of Miller, and, as such, should never have given way to the one now cultivated under that name; but, like the *Elruge* and *Red Roman* Nectarine of that author, the ignorance of some, and the indolence of others, have allowed far inferior fruits to usurp their names.

33. MILLET'S MIGNONNE. *Hanbury. G. Lindl. in Hort. Trans.* Vol. v. p. 542.



*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* middle-sized, of a somewhat globular figure, but rather more broad than long. *Skin* greenish white next the wall; but of a deep red or purple colour on the sunny side. *Flesh* very melting, greenish white, but red at the stone, from which it separates. *Juice* plentiful, and well flavoured. *Stone* small, oblong, rugged.

Ripe the end of August and beginning of September.

In a cold wet season, this tree is frequently attacked, more or less, with mildew; it ought, therefore, to be planted on a dry soil, and in a warm sheltered situation. It is said to have been raised by a Mr. Millet, a market gardener at Brentford, above sixty years ago.

34. MONTAUBON. *Langley*, t. 28. f. 4. *Hitt.* p. 319. *Switzer*, p. 88. *Miller*, No. 11. *G. Lindl. in Hort. Trans.* Vol. v. p. 539.

*Leaves* doubly serrated, without glands. *Flowers* large, pale. *Fruit* middle-sized, with a small suture extending from the base to the apex. *Skin* greenish yellow next the wall; but of a deep red on the sunny side. *Flesh* melting, and white to the stone, from which it separates. *Juice* plentiful, rich, and excellent.

Ripe the middle and end of August.

The Montaubon Peach ripened at Twickenham, in 1727, on a south wall, July 30th, O. S., or August 10th, N. S.

35. NEIL'S EARLY PURPLE. *G. Lindl. in Hort. Trans.* Vol. v. p. 544.

Neal's Early Purple. *Hooker. Pom. Lond.* t. 23.

Early Purple. *Miller*, No. 6.

Johnson's Early Purple,  
Johnson's Purple Avant,  
Purple Avant,  
Padley's Early Purple, } *of Nursery Catalogues.*

Véritable Pourpée Hâtive. *Duhamel*, 12. t. 8.

*Pêche du Vin. Of the French Catalogues.*

*Leaves* crenate, with globose glands. *Flowers* large, pale lively rose. *Fruit* middle-sized, rather more broad than long, somewhat depressed at the apex, having a well marked suture, and a rather deep cavity at the base. *Skin* pale yellow or straw colour next the wall, with a mixture of scarlet dots; but of a rather dull red, and marbled with a deep purple, on the sunny side. *Flesh* melting, yellowish white, but red at the stone, from which it separates. *Juice* plentiful, rich, of an excellent flavour. *Stone* rugged, oval, sharp-pointed.

Ripe the middle and end of August, ten or fourteen days before the Noblesse.

This little Peach has long been known in France, but not in this country. It appears to have been introduced, a few years ago, by Mr. Neil, who sold two of the plants to Mr. Padley for five guineas; hence it has obtained Mr. Padley's name, as well as that of Mr. Neil. It is much grown, as M. Noisette has informed me, by the gardeners of Montreuil, and known to them as the *Pêche du Vin*.

36. NEW BELLEGARDE. *Nursery Catalogues.*

New Galande,                    }  
Brentford Mignonne,            } *Ib.*

*Leaves* crenate, with globose glands. *Flowers* small, bright crimson. *Fruit* above the middle size, a little more long than broad, with a narrowed apex, and a very shallow suture. *Skin* pale yellow next the wall; but of a deep red, marbled and shaded with a deeper colour on the sunny side. *Flesh* pale yellow, and melting, but red at the stone, from which it separates. *Juice* plentiful, rich, and very highly flavoured.

Ripe the beginning of September.

This very handsome and excellent Peach has been sold by Mr. Ronalds of Brentford, under the name of Brentford Mignonne, who informs me it was raised by

a friend of his from seed. Its characters being those of the Bellegarde, that name has been assigned it in preference to that of a Mignonne.

37. NEW ROYAL CHARLOTTE.

Royal Charlotte. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Queen Charlotte. *Forsyth*, Ed. 3. No. 38.

Kew Early Purple. *Aiton's Epitome*.

*Leaves* doubly serrated, without glands. *Flowers* middle-sized, dark red. *Fruit* rather above the middle size, somewhat narrow at the apex, and more swelled on one side of the suture than on the other. *Skin* pale greenish white on the shaded side; but of a full deep red, and marbled with still deeper colour on the sunny side. *Flesh* greenish white, but pale red next the stone, from which it separates. *Juice* plentiful, rich, and extremely well flavoured.

Ripe the beginning of September.

I have named this the *New Royal Charlotte*, to distinguish it from No. 14.

38. NIVETTE. *Duhamel*, 37. t. 28.

Nivette Veloutée. *Ib.*

Nivette. *Miller*, No. 26. *G. Lindl. in Hort. Trans.* Vol. v. p. 546.

Veloutée Tardive. *Bon. Jard.* 1827. p. 278.

*Leaves* crenate, with globose glands. *Flowers* small, pale red. *Fruit* pretty large, somewhat ovate, with a shallow suture, and a rather depressed apex. *Skin* greenish yellow next the wall; but when exposed to the sun, of a lively red, shaded and marbled with a few dashes of a deeper colour. *Flesh* when fully ripe, of a pale yellow, but very red at the stone, from which it separates. *Juice* plentiful, and of an excellent flavour.

Ripe the middle and end of September.

39. PETITE MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 550.



Double de Troyes. *Duhamel*, 3. t. 4.

Pêche de Troyes. *Ib.*

Petite Mignonne. *Ib.*

Early Mignonne. *Miller*, 3.

Small Mignonne. *Ib.*

Mignonette. *Ib.*

*Leaves* crenate with reniform glands. *Flowers* small. *Fruit* below the middle size, somewhat globular, but compressed near the stalk, which is inserted in a small deep cavity. *Suture* rather deep, extending from the base to the apex, which is terminated by a flattish obtuse nipple. *Skin* yellowish white next the wall, but of a fine red on the sunny side. *Flesh* white, with a rosy colour next the stone, from which it separates. *Juice* plentiful, and richly flavoured. *Stone* small, oblong, and thick.

Ripe the end of August.

40. POURPRÉE HÂTIVE. *Duhamel*, 15. t. 11.

*G. Lindl. in Hort. Trans.* Vol. v. p. 547.

Vineux. *Ib.*

*Leaves* crenate, with reniform glands. *Flowers* large, bright rose. *Fruit* below the middle size, globular, depressed at the apex, having a deep suture extending from the base and across the summit. *Skin* pale yellowish white next the wall, but of a deep mottled red or purple on the sunny side. *Flesh* melting, pale yellowish white, but very red at the stone, from which it separates. *Juice* plentiful, of a rich vinous flavour. *Stone* middle-sized, rugged, broadly-ovate, blunt at the summit, not pointed.

Ripe the end of August or beginning of September.

41. PRESIDENT. *Pom. Mag.* t. 54.

*Leaves* crenate, with globose glands. *Flowers* small, deep red. *Fruit* large, roundish, approaching to oval, with a shallow suture. *Skin* very downy, dull red next the sun, pale yellowish green in the shade. *Flesh*

whitish ; but deeply rayed with red next the stone, from which it separates very freely. *Juice* plentiful, rich, and high-flavoured. *Stone* oval, pointed, and very rugged.

Ripe the end of September.

This is an American Peach of great merit, lately introduced into this country. As it ripens late, it requires to be planted against a south wall, and care must be taken that it is perfectly ripe before being gathered.

42. PURPLE ALBERGE. *Langley*, p. 104. t. 30. fig. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 546. *Miller*, No. 18.

Red Alberge. *Ib.*

Alberge Jaune. *Duhamel*, 5. t. 5.

Pêche Jaune. *Ib.*

*Leaves* crenate, with globose glands. *Flowers* small, bright pale crimson. *Fruit* middle-sized, nearly globular, having a pretty deep suture extending from the base to the apex. *Stalk* inserted in a rather deep cavity. *Skin* yellow next the wall ; but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. *Flesh* deep yellow, but of a soft red next the stone, from which it separates. *Juice* plentiful and highly flavoured.

Ripe the beginning of September.

The Purple Alberge ripened at Twickenham, in 1727, on an east wall, August 3. O. S., or August 14. N. S.

A very neat and hardy little peach, well deserving of cultivation. It has for several years ripened perfectly well upon an open standard in the front of Mr. Kirke's house, in his nursery at Brompton. *Hort. Trans.* Vol. iv. p. 513.

MILLER has made his Purple or Red Alberge a synonym of the Rossanna, which, however, does not belong to the same DIVISION ; the great similarity be-

tween the two fruits has led many gardeners to confound them. The advantage of a sinoptical arrangement of these fruits, in which the *glands* are made a foundation of the DIVISIONS, is clearly manifest ; for, without consulting the simple character, the difference between the *Alberge* and the *Rossanna* would, even now, have been left in a state of uncertainty.

43. RAMBOUILLET. *Langley*, t. 33. f. 3. *Miller*, No. 21.

Rambullion. *Ib.*

*Leaves* crenate. *Flowers* large. *Fruit* middle-sized, rather more long than broad, and divided by a deep suture. *Skin* pale yellow next the wall, but of a fine red colour on the sunny side. *Flesh* bright yellow, but deep red at the stone, from which it separates. *Juice* rich, of a vinous flavour.

Ripe the middle of September.

This peach appears not to be known by any of our modern cultivators ; yet, should it fall in their way, the above description, although defective, will enable them to distinguish it from any other sort.

44. RED MAGDALEN. *G. Lindl. in Hort. Trans.* Vol. v. p. 542. *Aiton's Epitome*.

*Leaves* doubly serrated, without glands. *Flowers* small, dark dull red. *Fruit* middle-sized, rather more broad than long. *Suture* deep, extending nearly half an inch beyond the centre of the apex ; swelled much more on one side of it than on the other, and having a wide cavity at the base. *Skin* pale yellowish white next the wall, but of a very deep red, interspersed with a few ash-coloured and dark specks on the sunny side. *Flesh* melting and white, but red at the stone, from which it separates. *Juice* plentiful, and of a very good flavour. *Stone* oblong and thick.

Ripe the beginning of September.



This is a good peach, but apt to be mildewed when planted upon a cold soil.

I have not quoted any synonyms under this head ; for, although it may have been sold under different names by different nurserymen, it does not follow that these names should be considered as synonymous.

45. ROSSANNA. *G. Lindl. in Hort. Trans.* Vol. v. p. 551. *Miller*, No. 18.

Rossanne. *Duhamel*, No. 6.

Alberge Jaune. *Bon. Jard.* 1827. p. 277.

Pêche Jaune. *Ib.*

St. Laurent Jaune. *Ib.*

Petite Roussanne. *Ib.*

*Leaves* crenate, with reniform glands. *Flowers* small, pale dull red. *Fruit* middle-sized, something larger than the Purple Alberge, and generally a little more flattened ; but it has a similar suture, extending to the apex, where is implanted a small sharp pointed nipple. *Skin* yellow next the wall, but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. *Flesh* deep yellow, but red at the stone, from which it separates. *Juice* plentiful, and of a good flavour.

Ripe about the middle of September.

The glands on the leaves form an unerring character, and, indeed, the only one by which this peach and the Purple Alberge can be distinguished. Had DUHAMEL been aware of the importance of this character, his *Traité des Arbres Fruitiérs*, as far as regards Peaches and Nectarines, would have been invaluable, and the discrepancies between him and modern authors avoided. In the *Bon Jardinier*, the *Roussanne* and *Alberge Jaune* are made the same ; but that they are distinct the glands are evidence ; and that the *Purple Alberge*, and the *Rossanna*, described by me, are those intended by

DUHAMEL, is clear, not only from his description of both, but by his *Ordre de Maturité*.

46. ROYAL GEORGE. *Miller*, Ed. 2. No. 14. *G. Lindl. in Hort. Trans.* Vol. v. p. 542. *Pom. Mag.* t. 119.

*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* above the middle size, nearly globular. *Suture* deep, especially at the apex, where it extends almost two thirds across. *Skin* of a yellowish white next the wall, sprinkled with numerous red dots; but of a deep red, and slightly marbled with a deeper colour on the side next the sun. *Flesh* melting, yellowish white, but very red at the stone, from which it separates. *Juice* plentiful, rich, and high-flavoured. *Stone* ovate, slightly furrowed.

Ripe about the middle of September.

There is very little doubt but that this is the *Royal George* of both HITT and MILLER, although evidently not the *Royal George* of SWITZER, and may therefore be considered as the original *Royal George*. It is a most excellent peach, and a very beautiful figure of it is given in the *Pomological Magazine*. There are, it is true, several peaches sold in the nurseries under this name; but this is the sort most generally allowed the right one.

47. ROYAL GEORGE MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

*Leaves* doubly serrated, without glands. *Flowers* small, dark dull red. *Fruit* middle-sized, a little ovate, mostly narrowed at the apex, and terminated by a small nipple. *Skin* pale yellowish white, sprinkled with numerous red dots next the wall; but of a very bright red, and marbled with a deeper colour, on the sunny side. *Flesh* yellowish white, but of a pale red at the stone, from which it separates. *Juice* sugary and rich.

Ripe the beginning and middle of September.

This very handsome Peach has been sold by Mr. Ronalds, of Brentford, who informs me it was raised from seed by a friend of his, but when and where he did not mention.

48. ROYAL KENSINGTON. *Forsyth*, Ed. 3. No. 7. *G. Lindl. in Hort. Trans.* Vol. v. p. 544.

*Leaves* crenate, with globose glands. *Flowers* large, pale rose. *Fruit* middle-sized, somewhat flattened at the apex, and swelled a little more on one side of the suture than on the other. *Skin* pale greenish yellow next the wall, sprinkled with numerous red dots, but of a fine dark red, and marbled with a deeper colour on the sunny side. *Flesh* pale greenish yellow, with a few red streaks near the stone, from which it separates. *Juice* rich, and of a very highly vinous flavour.

Ripe the end of August and beginning of September.

The name of this very beautiful and excellent Peach originated with Mr. Forsyth. He says it was sent from France to her Majesty Queen Charlotte, about the year 1783, and planted in the Royal Gardens at Kensington, where he found it in 1784, and mentioned in the catalogue of the gardens as a new Peach from France. This tree was planted next to what was then called Grimwood's Royal George, with which its characters, as respects its flowers and leaves, corresponded. It bears a strong resemblance to this (the *Grosse Mignonne*), but it appears to me to be a smaller fruit, and certainly in its propagation I have found it the most hardy of the two.

49. SMOOTH-LEAVED ROYAL GEORGE. *G. Lindl. in Hort. Trans.* Vol. v. p. 544. *Forsyth*.

*Leaves* crenate, with globose glands. *Flowers* large, fine deep rose. *Fruit* above the middle size, nearly globular, but a little depressed at the apex, and the suture almost obscure. *Skin* yellowish white next the wall, sprinkled with numerous minute red dots, but of a beautiful red or carmine colour on the sunny side.



*Flesh* melting, yellowish white, except near the stone, where it is deeply stained with red, which at the apex reaches nearly through to the skin. *Juice* plentiful, sugary, and of a high vinous flavour. *Stone* small, deeply rugged.

Ripe about the middle of September. This is not only one of the handsomest, but one of the best peaches in our collections, not excepting the Bellegarde, and cannot be too extensively known. The name appears to have originated with the late Mr. Lee of Hammer-smith.

50. SPRING GROVE. *Hort. Trans.* Vol. ii. p. 214. *Pom. Mag.* t. 97.

*Leaves* crenate, with globose glands. *Flowers* large, pale bluish. *Fruit* middle-sized, globular, broadest at the base, with a very shallow suture. *Skin* greenish yellow next the wall, but of a bright crimson on the sunny side. *Flesh* greenish yellow to the stone, from which it separates. *Juice* plentiful, rich, and high-flavoured. *Stone* rather large, obovate, pointed.

Ripe about the end of August.

This peach was raised by Mr. Knight of Downton Castle, from a stone of Neil's Early Purple, and the pollen of the Red Nutmeg. It differs from its female parent in being a much rounder fruit.

51. SUPERB ROYAL. *Forsyth*, Ed. 3. 37. *G. Lindl. in Hort. Trans.* Vol. v. p. 544.

Royal Sovereign. *Nurs. Catalogues.*

*Leaves* crenate, with globose glands. *Flowers* large, deep rose. *Fruit* middle-sized, somewhat globular, but a little narrowed at the apex, and a little more full on one side of the suture, than on the other. *Skin* pale greenish yellow next the wall, sprinkled with numerous red dots, but of a rather dull red, and marbled with a deeper colour on the sunny side. *Flesh* melting, pale greenish yellow, but tinged with red next the stone,

from which it separates. *Juice* plentiful, rich, and high-flavoured.

Ripe the beginning of September.

It is probable this peach may be sold under other names in the nurseries. Two trees were planted against a south wall in Mr. Lee's private garden at Hammer-smith, under the above name, which proved to be one and the same fruit.

52. TÊTON DE VÉNUS. *Hitt*, p. 323. *Miller*, 24. *Duhamel*, p. 32. t. 23. *Bon Jard.* 1827. p. 278. *Jard. Fruitier*, t. 22. *G. Lindl. in Hort. Trans.* Vol. v. p. 546.

*Leaves* deeply crenate, with globose glands, and somewhat puckered on each side of the midrib. *Flowers* small, pale rose, edged with carmine. *Fruit* large, a little more long than broad, divided by a wide and deep suture, extending from the base to the apex, where it is terminated by a broad, prominent, obtuse nipple, and having a wide cavity at the base. *Skin* pale greenish yellow next the wall; but of a lively red, and marbled with a deeper colour, on the sunny side. *Flesh* melting, greenish yellow, but red at the stone, from which it separates. *Juice* sugary, and of an excellent flavour.

Ripe the end of September.

I have examined the leaves of many trees of this kind in the nurseries in the Duke of Devonshire's garden, and also in the Horticultural Garden at Chiswick; and I have uniformly found them to be more deeply and more acutely crenate than those on any other glandular-leaved variety.

### SECT. III. — *Pavies, or Clingstones.*

53. BRADDICK'S AMERICAN. *G. Lindl. in Hort. Trans.* Vol. v. p. 553.

Braddick's North American. *Ib.*

American Clingstone. *Nurs. Catalogues.*

*Leaves* crenate, with globose glands. *Flowers* small, pale blush. *Fruit* middle sized, somewhat narrower at the apex than at the base, with a considerable fulness on one side of the suture, which is rather deeply marked. *Skin* pale yellow, tinged with red on the sunny side. *Flesh* pale yellow, quite to the stone, to which it firmly adheres. *Juice* plentiful, pretty good.

Ripe the middle of September.

This is not Braddick's American Peach of the *Hort. Trans.* Vol. ii. p. 205. t. 13., which appears to be a melting peach. Some description ought to have accompanied that plate.

54. CATHARINE. *Langley, Pom.* t. 33. f. 6. *G. Lindl. in Hort. Trans.* Vol. v. p. 549. *Pom. Mag.* t. 9.

*Leaves* crenate, with reniform glands, narrower than in many others, and puckered on each side of the mid-rib. *Flowers* small, reddish. *Fruit* above the middle size, rather more long than broad, generally more swelled on one side of the suture than on the other, and terminated by a small nipple, very uneven at the base. *Skin* pale yellowish green on the side next the wall, and thickly sprinkled with red dots; but on the sunny side it is of a beautiful red, marked and streaked with a darker colour. *Flesh* firm, yellowish white, but very red at the stone, to which it closely adheres. *Juice* plentiful, and, if thoroughly ripened, in a fine warm season it is richly flavoured. *Stone* middle-sized, roundish oval, very slightly pointed.

Ripe the end of September and beginning of October.

The Catherine Peach ripened at Twickenham, in 1727, on a south wall, September 15th, O.S., or September 26th, N.S. *Langley.*

This tree should always be planted against a south wall, in order to give it every advantage in ripening; and, to be eaten in perfection, it should have been gathered a few days. There is no doubt as to this being



an English peach ; but it appears from an old catalogue of the Chartreux Garden, that it was long since sent to France under the name of La Belle Catherine, although no trace of it is to be found in the great French works on Pomology.

55. INCOMPARABLE. *Aiton's Epitome. G. Lindl. in Hort. Trans. Vol. v. p. 549.*

Pavie Admirable. *Ib. 553.*

*Leaves* crenate, with reniform glands. *Flowers* small, pale. *Fruit* large, of a roundish figure, swelling a little more on one side of the suture than on the other. *Skin* pale yellow next the wall; but of a pale red, shaded with light scarlet or deep crimson, on the sunny side. *Flesh* pale yellow, but red at the stone, to which it closely adheres. *Juice* sugary, and well flavoured. *Stone* roundish, and almost smooth.

Ripe the end of September and beginning of October.

The Pavie Admirable is now, for the first time, made a synonyme of the Incomparable, the latter having been established in Mr. Aiton's Epitome. The name of Pavie Admirable is no where to be found, I believe, previously to its insertion in my Plan of an Orchard, published in 1796, whence it was copied into Mr. Forsyth's book, in 1802.

56. MONSTROUS PAVIE OF POMPONNE. *G. Lindl. in Hort. Trans. Vol. v. p. 546.*

Monstrous Pavy of Pomponne. *Miller, No. 29.*

Pavie Rouge de Pomponne. *Duhamel, p. 35. t. 26.*

Pavie de Pomponne. *Lelieur.*

Pavie Cornu,	}	<i>Duhamel, Vol. ii. p. 37.</i>
Pavie Rouge,		
Pavie Monstrueux,		

Gros Mélecoton,	}	<i>Bon Jard. 1827. p. 279.</i>
Gros Persique Rouge,		

*Leaves* crenate, with reniform glands. *Flowers* large, and crumpled at their margins. *Fruit* very large, some-

times measuring fourteen inches in circumference, somewhat oval, with a well defined suture extending from the base to the apex, which narrowed, and terminates with an obtuse nipple. *Skin* yellowish white next the wall; but on the exposed side of a deep intense red, a lighter part of which reaches nearly round the fruit. *Flesh* firm, yellowish white, but very red at the stone, to which it closely adheres. *Stone* small in proportion to the size of the fruit.

Ripe in a warm and dry season the middle or towards the end of October, when the flavour is pretty good; but in cold seasons it will not ripen abroad in this country.

DUHAMEL says, they have in France “a Red Pavie, but which differs so little from the preceding one, that it can scarcely be considered as a variety; nevertheless it ripens earlier, and is not so large. It is flattened at the apex, where the extremity of the suture forms a hollow, no nipple being perceptible. It is very round at the stalk, which is placed in an oval hollow, not very wide, but very deep.” The colour appears to be similar to the other, and probably no real difference exists when both are budded upon the same sort of stock, and grown upon the same wall. This, in all cases, is the only certain test, and on which reliance can be safely placed.

57. OLD NEWINGTON. *Langley, Pom. t. 31. f. 1. Miller, No. 20. G. Lindl. in Hort. Trans. Vol. v. p. 538.*

Newington. *Parkinson, No. 8.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* large, somewhat globular. *Skin* pale yellowish white on the side next the wall, but of a beautiful red marbled with dashes and streaks of a deeper colour where fully exposed to the sun. *Flesh* yellowish white, but very red at the stone, to

which it firmly adheres. *Juice* rich, and of a high vinous flavour.

Ripe the middle of September.

58. PAVIE MADELEINE. *G. Lindl. in Hort. Trans.* Vol. v. p. 538. *Duhamel*, No. 9.

Pavie Blanc. *Ib.*

Persique à Gros Fruit Blanc. *Bon Jard.* 1822.

Mélecoton. *Ib.*

Merlicoton. *Ib.*

Myrecoton. *Ib.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* middle sized, somewhat broadly globular. *Suture* rather deep at the base, but shallow at the apex, where is sometimes implanted a small acute nipple. *Skin* pale yellowish white next the wall; but of a beautiful red, marbled and streaked with a deeper colour on the sunny side. *Flesh* firm, pale yellowish white to the stone, to which it closely adheres. *Juice* sugary, and well flavoured. *Stone* middle sized, shortly ovate, thick, not deeply rugged.

Ripe the beginning of September.

This has been considered by some to be the same as Smith's Newington; but it appears to me to be a different fruit, being always more broad than long, while the other is always more long than broad, and has also more colour at the stone.

59. PORTUGAL. *Hitt*, p. 322. *Miller*, No. 23. *G. Lindl. in Hort. Trans.* Vol. v. p. 553.

*Leaves* crenate. *Flowers* small. *Fruit* above the middle size, somewhat globular. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a deep red or purple colour on the sunny side. *Flesh* firm, yellowish white, but of a faint red at the stone, to which it closely adheres. *Juice* rich and vinous. *Stone* small, deeply furrowed.

Ripe the middle or towards the end of September.



60. SMITH'S NEWINGTON. *Langley*, p. 101. t. 28. fig. 1. *G. Lindl. in Hort. Trans.* Vol. 5. p. 538. *Miller*, No. 10.

Early Newington. *Ib.*

Smith's Early Newington. *Hitt*, p. 320.

*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* middle sized, rather oval, a little narrowed at the apex, and more swelled on one side of the suture than on the other. *Skin* pale yellow or straw colour next the wall; but of a lively red, marked with light and dark purple dashes on the sunny side. *Flesh* firm, pale yellow, but of a light red next the stone, to which it closely adheres. [*Juice* excellent.

Ripe the beginning of September.

This peach ripened at Twickenham in 1727 on a south-east wall, July 25th, O. S., or Aug. 5th, N. S. *Langley*.

*A Selection of Peaches for a small Garden in the Southern and Midland Counties of England.*

Barrington	-	-	21	Neil's Early Purple	-	35
Bellegarde	-	-	20	New Noblesse	-	11
Bourdine	-	-	4	New Royal Charlotte	-	37
Catharine	-	-	54	Noblesse	-	12
Chancellor	-	-	22	Royal Kensington	-	47
Early Anne	-	-	6	Royal George	-	46
Ford's Seedling	-	-	9	Smith's Newington	-	60
Grosse Mignonne	-	-	27	Smooth-leaved Royal		
Late Admirable	-	-	29	George	-	49
Madeleine de Courson	-	-	32	Vanguard	-	16
Malta	-	-	10			

*Northern Counties of England and Southern of Scotland.*

Barrington	-	-	21	Ford's Seedling	-	9
Bellegarde	-	-	20	Grosse Mignonne	-	27
Bourdine	-	-	4	Late Admirable	-	29
Catharine	-	-	54	Malta	-	10
Chancellor	-	-	22	Neil's Early Purple	-	35
Early Vineyard	-	-	25	New Bellegarde	-	36

New Noblesse	-	11	Royal Kensington	-	47
New Royal Charlotte	-	37	Royal George	-	46
Noblesse	-	12	Smith's Newington	-	60
Purple Alberge	-	42	Vanguard	-	16

*Highlands of Scotland.*

Barrington	-	21	Neil's Early Purple	-	35
Bellegarde	-	20	New Bellegarde	-	36
Bourdine	-	4	New Royal Charlotte	-	37
Chancellor	-	22	Noblesse	-	12
Early Vineyard	-	25	Purple Alberge	-	42
Malta	-	10	Vanguard	-	16

In the Highlands of Scotland the south and south-east aspects alone can be appropriated to Peaches with any chance of success.

*Propagation, Pruning, and Training*, will be found at the end of NECTARINES.

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			<i>Rossanne</i>	-	45



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<i>George</i>	-	49	<i>White Nutmeg</i>	-	18

## CHAP. XIII.

## NECTARINES.

SECT. I. — *Melting, pale fruited.*

1. FAIRCHILD'S. *G. Lindl. in Hort. Trans. Vol. v. p. 548. Hitt. Ed. 3. p. 314.*

Fairchild's Early. *Miller, No. 1.*

*Leaves* crenate, with reniform glands. *Flowers* large. *Fruit* the smallest of all the nectarines, being only about four inches and a half in circumference, nearly globular, a little flattened at its apex. *Skin* bright yellow next the wall, shaded with deep scarlet on the sunny side. *Flesh* melting, bright yellow to the stone, from which it separates. *Juice* rich, with a little perfume. *Stone* obtuse, nearly smooth.

Ripe the beginning and middle of August.

This beautiful little Nectarine was raised by Thomas Fairchild, a gardener at Hoxton near London. He published his *City Gardener* in 1722, and assisted in

the writing of the first edition of Miller's Dictionary, 8vo. in 1724. It requires to be budded upon the pear plum.

2. HUNT'S LARGE TAWNY. *Nursery Catalogue.*

*Leaves* double serrated, without glands. *Flowers* large, deep rose colour. *Fruit* rather small, but larger than the last, about five and a half or six inches in circumference, somewhat ovate, a little compressed on one side of the suture, and fuller on the other, with a prominent apex. *Skin* pale orange, shaded with deep red on the sunny side, and interspersed with numerous russetty specks. *Flesh* deep orange, melting, of an excellent flavour, and separates from the stone.

Ripe the middle and end of August.

This very excellent Nectarine originated from the preceding variety about the year 1824, not through the seminal process; but, as it appears, by a spontaneous effort in nature to enlarge the parts of fructification. In the spring of 1826 I observed a few of the maiden plants in the nursery with much larger blossoms than those on the other plants, but promiscuously intermixed among them: which at first led me to suppose that some other sort had been introduced through the carelessness of the budders in the previous budding season; but upon a close examination, I found there was not in the whole collection of Peaches and Nectarines then in flower, one kind whose blossoms corresponded with these. I marked the plants, and in the autumn had two or three potted of each sort. In 1828 I placed them under glass, and forced them; their blossoms still maintained their enlarged character, and were succeeded by fruit which differed in no other respect from the original sort than that of being larger, yet ripening about the same time.

A fully expanded blossom of the small Tawny Nectarine is about seven-eighths of an inch in diameter

from the extremity of one petal to that of the opposite one. In this it is an inch and a quarter, and the petals are imbricated at the base.

There appears to me a great singularity in this accidental change of character, and to some it may appear incredible; but I state it as a fact that has happened under my own inspection, being perfectly satisfied that it had never been observed previously by any other person.

There are other instances upon record where a fruit has spontaneously changed its character; but none so decidedly as this, which has enlarged its blossoms, as well as its fruit. Mr. Knight states, in the 2d Vol. of the *Hort. Trans.* p. 160., that he has a tree of the White Magnum Bonum plum forty years old, which last year produced on one of its branches *red* fruit, perfectly like the Red Magnum Bonum; but this change was not permanent. He had also a May Duke Cherry, which some years ago, on one of its branches, had constantly oblong fruit, ripened later, and were of greater weight than those on the other part of the tree. These, with many other instances of spontaneous production, which might be enumerated, lead me to conclude that we may possibly have other varieties, both of plants and fruits, which have not originated from the seed.

3. HUNT'S SMALL TAWNY. *Nursery Catalogue.*

Hunt's Early Tawny. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

*Leaves* doubly serrated, without glands. *Flowers* small, deep rose colour. *Fruit* rather larger than that of the Fairchild's, about five inches in circumference, somewhat ovate, a little compressed on one side of the suture, and a little fuller on the other, with a prominent apex. *Skin* pale orange on the shaded side; but when exposed to the sun, shaded with deep red, intermixed with numerous russetty specks. *Flesh* deep orange,



melting, juicy, extremely well flavoured, and separates from the stone.

Ripe the middle and end of August.

#### 4. NEATE'S WHITE.

New White. *G. Lindl. in Hort. Trans.* Vol. v. p. 548.

White, or Flanders. *Hooker, Pom. Lond.* p. 30.

Emmerton's New White. *Nursery Catalogues.*

*Leaves* crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, roundish, very pale yellowish green, becoming almost white in the shade, and slightly tinged with red next the sun. *Flesh* tender and juicy, with a fine vinous flavour, and separates from the stone, which is rather small.

Ripe the end of August to the middle of September.

This has been supposed by some writers to be the same as the Old White Nectarine, cultivated about London, and sold in the nurseries forty years ago. Those, however, who have made it their business to propagate both, know, to their cost, that this is not the case. The Old White could never be made to take upon the Muscle stock: on the contrary, the present variety requires no other, nor have we, in all our collections, either Peach or Nectarine that succeeds better upon it.

From the best information I have been able to obtain, it was raised by the Rev. Mr. Neate, a magistrate at Whetstone, near London, from a seed of the Old White. It was given to Mr. Emmerton, a nurseryman at Barnet, who first sold it about thirty years ago. I have not quoted the figure in the *Pom. Mag.* t. 40., in consequence of an accidental error in the description, stating the flesh to adhere to the stone.

I have been induced to give the name of *Neate's* White to this Nectarine, to perpetuate the name of that gentleman with whom it originated.

5. OLD WHITE. *G. Lindl. in Hort. Trans.* Vol. v. p. 548.

*Leaves* crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate. *Skin* pale yellowish white, sprinkled with small pearl-coloured specks. *Flesh* melting, and separates from the stone. *Juice* sugary and highly flavoured.

Ripe the end of August to the middle of September.

It is to be feared that this very excellent Nectarine is nearly lost from our gardens. I saw it growing at Kew in 1797, when it was in a flourishing state. I have found considerable difficulty in propagating it: those who succeeded the best with it, adopted the practice of budding it upon some hardy Peach. When the Minion stock was introduced, it grew readily upon it; but the trees thus raised were found to be of but short duration. There appears to be considerable difficulty in ascertaining the time when this Nectarine was brought into this country, or from whence it came. Mr. Kirke informs me that his father was the first who had plants of it for sale; having been presented with cuttings by Sir Abraham Pyches, who imported it from Asia about fifty years ago. This, however, could not have been the first White Nectarine known in England, since Parkinson enumerates a White Nectarine, No. 6., in 1629. Whether it was the same sort as this cannot now be ascertained.

6. PETERBOROUGH. *G. Lindl. in Hort. Trans.* Vol. v. p. 552. *Miller*, No. 10.

Late Green. *Ib.*

*Leaves* crenate, with reniform glands. *Flowers* small, very dark crimson. *Fruit* below the middle size, somewhat globular. *Skin* pale green next the wall, tinged with muddy red on the sunny side. *Flesh* greenish white to the stone, from which it separates.

Ripe the beginning of October.

In a dry warm season this is a good little fruit.

It should be planted on a south or south-east wall to ripen it perfectly.

## SECT. II. *Melting Red-fruited.*

7. AROMATIC. *G. Lindl. in Hort. Trans.* Vol. v. p. 551.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat globular. *Skin* pale straw colour in the shade, but of a deep red or blackish brown on the side next the sun. *Flesh* pale straw colour, but red at the stone, from which it separates. *Juice* of a rich vinous flavour.

Ripe the end of August or beginning of September.

8. BRINION. *Switzer*, p. 94.

Marbled. *Ib.*

Brinion red at stone,	}	<i>Nursery Catalogues.</i>
Violet red at stone,		

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* the largest of the melting sorts, frequently measuring eight inches and a quarter in circumference, a little more long than broad, with now and then a small nipple at the apex. *Skin* very pale yellow next the wall; but of a deep red on the sunny side, very much marbled with a deeper colour, occasionally mixed with a little pale thin russet. *Flesh* melting, greenish yellow, but very red at the stone, from which it separates. *Juice* excellent.

Ripe the end of August and beginning of September.

The name of *Brinion* has been continued to this Nectarine, from the time of *Switzer*, in 1724.

It is not a corruption from the word *Brugnon*, a name by which the French designate their Pavie Nectarines; but from *Brin*, a brindled or marbled colour.



It is the largest and best of our melting Nectarines, and ought to be in every good collection of fruit.

9. CLAREMONT. *G. Lindl. in Hort. Trans.* Vol. v. p. 551.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, slightly ovate. *Skin* pale green next the wall, but of a deep muddy red next the sun, intermixed with a little dark brown russet: as it ripens the skin shrivels like that of the Newington. *Flesh* pale greenish white to the stone, where it is slightly tinged with red, and from which it separates. *Juice* plentiful, and excellently well flavoured. *Stone* rather large, oblong, thick, deeply rugged.

Ripe the beginning and middle of September.

This Nectarine was raised at Esher, in Surrey, about the year 1750, by John Greening, gardener to the Duke of Newcastle, who then lived at Claremont. In 1759 it produced its first fruit, against a south wall, in the Great Tool-house quarter at Hampton Court.

The above description was taken from fruit produced upon a tree at Heydon Hall, in Norfolk, thirty years ago, which had been purchased of Robert Lowe, a nurseryman at Hampton Wick, in 1766, who had propagated his stock from the tree in the royal gardens, where he had been foreman for several years. It is frequently sold in the nurseries under the name of *Elruge*.

10. COMMON ELRUGE. *G. Lindl. in Hort. Trans.* Vol. v. p. 551. *Pom. Mag.* t. 49.

*Leaves* crenate, with reniform glands. *Flowers* small, pale dull red. *Fruit* middle-sized, inclining to oval; channel shallow at the base, gradually deeper towards the apex. *Skin* deep violet or blood colour, when exposed, with minute brownish specks; paler in the shade. *Flesh* whitish, melting, very juicy, rich, and high-flavoured; a little stained with red next the

stone, from which it parts freely. *Stone* middle-sized, oval, slightly pointed, pale, in which it differs from the Violet Hâtive, the stone of which is deep red.

Ripe the end of August and beginning of September.

It is difficult to explain why the name of Elruge should have been given to this nectarine. The true Elruge has been so well described by Miller, that it appears marvellous the misapplication of its name should not have been discovered many years ago; and, what is still more surprising, the original fruit is, perhaps, no where now to be found. It will be described under the name of Miller's Elruge.

11. DUC DU TELLIER'S. *G. Lindl. in Hort. Trans. Vol. v. p. 551.*

Du Tellier's. *Aiton's Epitome.*

Duc de Tello, }  
Dutilly, } *Nurserymen's Catalogues.*

*Leaves* crenate, with reniform glands. *Flowers* small, bright pale crimson. *Fruit* above the middle size, somewhat oblong, compressed near the suture, and having a few obscure angles near the base, and a little narrowed at the apex. *Skin* pale green next the wall, marbled with deep red or purple next the sun, on a somewhat tawny ground. *Flesh* greenish white, melting, of a faint red next the stone, from which it separates. *Juice* sweet and very well flavoured. *Stone* obtuse, thick.

Ripe the end of August and beginning of September.

This requires to be budded upon the Pear Plum.

12. MILLER'S ELRUGE. *G. Lindl. Hort. Trans. Vol. v. p. 541.*

Elruge. *Langley*, p. 102. t. 29. f. 3. *Miller*, Ed. 8. No. 2.

Elrouge. *Switzer*, p. 92.

*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* middle-sized, rather more long than

broad. *Skin* greenish yellow on the shaded side; but when exposed to the sun, of a dark red or purple colour. *Flesh* greenish yellow, melting and juicy, of a very excellent flavour, and separates from the stone.

Ripe the beginning and middle of August.

This nectarine ripened at Twickenham, in 1727, on a south wall, July 30. O.S., or August 10. N.S. *Langley*.

The Elruge nectarine, like the red Roman, has been widely mistaken by gardeners, although, till the introduction of Hunt's small Tawny, there was not any nectarine in this country, if elsewhere, which could be arranged in the same class, division, subdivision, and section, with the Elruge of Miller. When the classification of peaches and nectarines was published in the *Hort. Trans.* in 1824, I expressed my doubts of the sort being then in existence: this impression is not removed; for notwithstanding the circulation of that paper by the Society throughout every part of Great Britain, it has not to this day been received into the Chiswick Garden. If any spirited nurseryman would offer a hundred guineas for its recovery, he would amply repay himself by its sale.

Elruge, or Elrouge, is a sort of lame anagram of Gurle or Gourle, the name of a nurseryman at Hoddesdon, in Hertfordshire, in the reign of Charles the Second, who is said to have raised this nectarine.

13. MURRY. *G. Lindl. in Hort. Trans.* Vol. v. p. 552. *Miller*, No. 7.

Murrey. *Ray*, 7.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, rather more long than broad, narrow at the apex, with a little more fulness on one side of the suture than on the other. *Skin* dark red or purple, pale green next the wall. *Flesh* pale greenish white, melting, and separates from the stone. *Juice*



sweet, and well flavoured. *Stone* oblong, obtuse, and almost smooth.

Ripe the middle and end of August.

14. ORD'S NECTARINE. *G. Lindl. in Hort. Trans. Vol. v. p. 554.*

*Leaves* crenate, with reniform glands. *Flowers* small, dark brown. *Fruit* somewhat below the middle size, rather ovate, and swelled a little more on one side of the suture than the other. *Skin* greenish yellow, on the side next the wall, but of a deep purple where exposed to the sun. *Flesh* melting, greenish yellow, with a little red at the stone, from which it separates. *Juice* plentiful, of a very excellent flavour.

Ripe the beginning and middle of September.

15. PITMASTON ORANGE. *Hort. Trans. Vol. iv. p. 232. t. 6. G. Lindl. in Hort. Trans. Vol. v. p. 544.*

*Leaves* crenate, with globose glands. *Flowers* large, of a beautiful bright rose colour. *Fruit* of a good size, wide at the base, almost heart-shaped, the summit being elongated, and terminating in an acute nipple. *Skin* smooth, of a dark brownish red on the side exposed to the sun, and of a rich yellow on the other side: at the junction of the columns, the red is blended with the yellow, in streaks and dots, and on the darkest part are a few streaks of an almost black purple hue. *Flesh* melting, deep yellow or orange colour, with a narrow radiated circle of bright crimson round the stone, from which it separates. *Juice* plentiful, high flavoured, and saccharine. *Stone* rather small, narrow, sharp pointed and rugged.

Ripe the middle of August to the beginning of September.

This very valuable nectarine was raised by John Williams, Esq. of Pitmaston, near Worcester, from a seed of the common Elruge, which ripened in 1815.

It is, at present, the only nectarine in the fourth section of the second class, in the synoptical arrangement, which see, at the end of this article.

16. SCARLET. *G. Lindl. in Hort. Trans.* Vol. 5. p. 552. *Miller*, No. 4.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat ovate, generally terminating in a small acute nipple. *Skin* bright deep scarlet, tinged with violet on the sunny side: pale green next the wall. *Flesh* greenish white, but red at the stone, from which it separates. *Juice* sugary and well flavoured. *Stone* oval, acute pointed, almost smooth.

Ripe the end of August and beginning of September.

17. TEMPLE. *Langley, Pom. t.* 30. f. 1.

Temple's. *Miller*, No. 9.

*Leaves* crenate, with reniform glands. *Flowers* small, pale. *Fruit* below the middle size, somewhat ovate, with a slight suture. *Skin* greenish yellow on the shaded side, but of a carnation red next the sun. *Flesh* pale yellow to the stone, from which it separates. *Juice* very well flavoured.

Ripe the beginning and middle of September.

This nectarine ripened at Twickenham in 1727, on a west wall, September 4. O.S., or September 15. N.S. *Langley*.

18. VERMASH. *Hooker, Pom. Lond. t.* 29. *G. Lindl. in Hort. Trans.* Vol. v. p. 548.

*Leaves* crenate, with reniform glands. *Flowers* large, deep rose colour. *Fruit* small, roundish, tapering a little towards the apex. *Skin* very smooth, of an intense red colour on the side next the sun; greenish on the other side. *Flesh* white, with a radiated circle of very fine red next the stone, from which it separates, of high flavour, melting, juicy, and sweet, relieved by an agreeable acid. *Stone* small.

Ripe the middle and end of August.

There is no doubt that this is the real Vermash Nectarine, which is very well figured by Mr. HOOKER in his *Pomona Londinensis*. The tree, from which the drawing published in that work was taken, was at Hampton Court, where I examined it in 1823. Mr. Padley, his Majesty's gardener at that time, informed me he had purchased it from Mr. Grimwood, of Chelsea, about 1783. Mr. Hooker's statement, that it was brought from France, appears to want confirmation, as the French books contain no account of a melting Nectarine of this description, with large flowers. The tree is tender, and requires to be planted against a south wall.

19. VIOLET HATIVE. *G. Lindl. in Hort. Trans.* Vol. v. p. 552.

Petite Violette Hative. *Duhamel*, 22. t. 16. f. 2.

Violet. *Pom. Mag.* t. 68.

Lord Selsey's Elruge. *Hort. Trans.* Vol. v. p. 523.

Large Scarlet. *Of some Collections*, according to the *Pom. Mag.*

*Leaves* crenate, with reniform glands. *Flowers* small, bright red. *Fruit* middle-sized, somewhat broader at the base than at the apex; cavity of the stalk middle-sized; the point which marks the base of the style seldom projects, but is generally in a shallow cleft, which runs across the apex. *Skin*, where exposed, dark purplish red, intermixed or mottled with pale brown dots; next the wall pale yellowish green. *Flesh* whitish, a very pale yellowish green, tinged with red next the stone, from which it separates freely; melting, juicy, and rich. *Stone* middle-sized, roundish, obovate, its fissures not so deep nor so sharp as those of the Common Elruge; their ridges flattish, but rough, and of a red colour, by which it may be always distinguished from the fruit just mentioned, the stone of which is pale, with no rays of red passing from it into the flesh.



Ripe from the end of August to the middle of September.

This is a most excellent Nectarine, and ought to be found in every good collection of fruit.

The *Violet Hative*, although of French origin, has long been known in this country under the name of *Violet* simply. As the French find the necessity of this designation, it is adopted here, because there are other *Violette* Nectarines which require appellations to distinguish them one from another ; besides there appears no good reason for reducing a definitive name in this case, any more than there would be in those of the *Avants*, the *Mignonnes*, and the *Madeleines* among the peaches. All our practical gardeners write for the *Violet Hative* if they want this fruit.

### SECT. III. *Pavies, or Clingstones.*

20. BLACK NEWINGTON. *G. Lindl. plan of an Orchard*, 1796. *Ib. in Hort. Trans.* Vol. v. p. 541.

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* large, almost globular, rather more broad than long. *Skin* pale green on the shaded side, but of a dark muddy red, or nearly black, where exposed to the sun. *Flesh* very firm, pale green, but deep red at the stone, to which it firmly adheres. *Juice* sugary, vinous, and perfumed. *Stone* large, rugged, almost round.

Ripe the beginning and middle of September.

The Newington Nectarine, as well as all others belonging to this section, is in its highest perfection when the skin begins to shrivel.

21. BRUGNON VIOLET MUSQUÉ. *Duhamel*, 26. t. 18. *Brugnon Musqué. Lelieur.*

*Leaves* crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate, generally terminated by an acute nipple. *Skin* very smooth, of a pale

and almost transparent amber colour on the shaded side, but where exposed to the sun, of a bright deep scarlet. *Flesh* firm, yellowish white, but very red at the stone, to which it firmly adheres. *Juice* sugary, vinous, and well flavoured.

Ripe the beginning and middle of September.

This Nectarine is quoted by Mr. Aiton, in his *Epitome*, as a synonyme of the Red Roman; had both sorts come under his own observation, he would, however, have been satisfied of their wide difference. The Red Roman is nearly twice the size of this, very different in both shape and colour, and of superior merit. The Brugnon Violet Musqué appears not to have been known to Miller; and the Red Roman was not known to the French, at least it is not to be found in any of their books.

22. EARLY NEWINGTON. *Aiton's Epitome.*

Early Black Newington. *Nurs. Catalogues.*

Lucombe's Black. *Forsyth.*

Lucombe's Seedling. *Nurs. Catalogues.*

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* somewhat below the middle size, inclining to ovate, a little compressed on one side of the suture; fuller on the other, narrowed at the apex, and terminating with an acute nipple. *Skin* pale green on the shaded side, but of a bright red next the sun, marbled and mottled with a much deeper colour, and curved with a thin violet bloom. *Flesh* greenish white, but very red at the stone, to which it closely adheres. *Juice* sugary and well flavoured.

Ripe the end of August and beginning of September.

Several varieties of the Newington Nectarine, within the last forty years, have been raised from seed in this country, and have had different names assigned them,

which has caused no small difficulty in the arrangement of their synonymes.

The Early Newington and Early Black Newington have been ascertained, in Kensington Gardens, to be the same; and Lucombe's Black and Lucombe's Seedling want characters to distinguish them from the Early Newington.

23. GOLDEN. *Langley*, t. 29. f. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 551. *Miller*, No. 8.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat ovate, narrowed at the apex, and terminated by an acute nipple. *Skin* bright yellow next the wall, but on the sunny side of a bright scarlet, shaded with a few streaks of a darker colour. *Flesh* yellow, firm, but red at the stone, to which it closely adheres. *Juice* not abundant, but of pretty good flavour.

Ripe the beginning and middle of September.

This Nectarine ripened at Twickenham, in 1727, on a west wall, August 20. O.S., or August 31. N.S. *Langley*.

24. ITALIAN. *Langley*, t. 29. f. 4. *G. Lindl. in Hort. Trans.* Vol. v. p. 554.

Brugnon, or Italian. *Miller*, No. 5.

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* large, somewhat globular. *Skin* greenish yellow next the wall, dark red next the sun, and marbled with a darker colour, interspersed with a little thin grey russet. *Flesh* firm, of a pale yellowish colour, but very red at the stone, to which it closely adheres. *Juice* abundant, rich, and excellent.

Ripe the middle and end of August.

25. RED ROMAN. *Forsyth*.

Roman. *Langley*, p. 102. t. 29. f. 2. *G. Lindl. in Hort. Trans.* Vol. v. p. 548.

Roman Red. *Miller*, No. 6.



*Leaves* crenate, with reniform glands. *Flowers* large. *Fruit* of the largest size, frequently measuring eight inches and a quarter in circumference, somewhat globular, and a little flattened at its apex. *Skin* greenish yellow next the wall, but where exposed to the sun of a deep muddy red or purple colour, somewhat scabrous, with brown russetty specks. *Flesh* firm, greenish yellow, but very red at the stone, to which it firmly adheres. *Juice* plentiful, sugary, of a very high and vinous flavour.

Ripe the beginning and middle of September.

This Nectarine ripened at Twickenham, in 1727, on a south wall, July 30. O. S., or August 10. N. S. *Langley*.

The Red Roman Nectarine has been cultivated in our gardens about two centuries, as appears by Parkinson's List in 1629, and is one of the largest and best in our present collections. How it should have been mistaken by practical men I am at a loss to conceive, as a *melting* fruit has been for years sold in many of our nurseries under this name, although all writers have described it as a *Pavie*, or *Clingstone*.

At present it is very difficult to be met with ; but steps have been taken to render it again plentiful, by furnishing cuttings from a tree I raised thirty years ago, to Mrs. Mackie of Norwich, of whom it may now be had with a degree of certainty.

26. SAINT OMER'S. *G. Lindl. in Hort. Trans.* Vol. v. p. 541.

Saint Omer's. *Hanbury*, No. 10.

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate, and generally terminated by an acute nipple. *Skin* bright red next the sun, and of a pale amber yellow on the shaded side. *Flesh* firm, yellowish white, but very red at the

stone, to which it firmly adheres. *Juice* rich and highly flavoured.

Ripe the beginning of September.

This Nectarine appears to have been known in this country above sixty years, but by whom introduced is not certain. It was cultivated by the late John and Grosvenor Perfect, at Pontefract, fifty years ago. A tree of it was growing in the garden of W. S. Stanhope, Esq., at Cannon Hall, near Barnsley, in 1788, which had been furnished from the above gentlemen's nursery, and from fruit produced in that year the above description was written. I have never met with it since, but no doubt it is in many gentlemen's collections in the county of York.

27. SCARLET NEWINGTON. *G. Lindl. in Hort. Trans.* Vol. v. p. 541.

Newington. *Langley*, p. 102. t. 19. f. 1. *Miller*, 3. *Hill*, p. 313. *Switzer*, p. 95.

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* rather above the middle size, of a roundish figure. *Skin* pale amber next the wall, but of a bright red on the sunny side, and marbled with a deeper colour, occasionally intermixed with a little thin russet. *Flesh* firm, pale yellowish white, but very red at the stone, to which it closely adheres. *Juice* sweet, brisk, and of a most delicious vinous flavour. *Stone* small, not deeply rugged.

Ripe the beginning and middle of September.

This ripened at Twickenham in 1727, on a south wall, July 10. O. S., or July 21. N. S.

The Scarlet Newington Nectarine is undoubtedly the Newington of Miller, Hill, and Switzer; but so many others, of a similar character, have sprung since their time, that it becomes necessary some appellation should be prefixed to them, in order that we may know of which sort we are speaking.

This, the Tawny Newington, and the Red Roman, are the very highest flavoured nectarines in our collections, especially if the fruit is suffered to remain upon the tree till it becomes shrivelled.

#### 28. TAWNY NEWINGTON.

Tawny. *G. Lindl. Plan of an Orchard, 1796.*

*Leaves* doubly serrated, without glands. *Flowers* large. *Fruit* pretty large, somewhat ovate. *Skin* yellowish or tawny-coloured, a little mottled or marbled with dull red or orange on the sunny side. *Flesh* firm, very pale yellow, or yellowish white, but very red at the stone, to which it closely adheres. *Juice* plentiful, sugary, and of the most delicious flavour. *Stone* broad, thick, not deeply rugged.

Ripe the beginning and middle of September.

The wood of this and of the Scarlet Newington is longer jointed, longer in its growth, and more flexuose than the other Newingtons; in the quarters of the nursery the maiden plants grow in a diverging direction, the others are shorter jointed, and their growth erect.

#### *A Selection of Nectarines for a small Garden in the Southern and Midland Counties of England.*

Brinion	-	8	Pitmaston Orange	-	15
Elruge	-	10	Red Roman	-	25
Fairchild's	-	1	Scarlet Newington	-	27
Hunt's Small Tawny	-	3	Tawny Newington	-	28
Neate's White	-	4	Violet Hative	-	19

#### *Northern Counties of England, and Southern of Scotland.*

Brinion	-	8	Pitmaston Orange	-	15
Elruge	-	10	Red Roman	-	25
Hunt's Small Tawny	-	3	Scarlet Newington	-	27
Neate's White	-	4	Violet Hative	-	19

#### *Highlands of Scotland.*

Brinion	-	8	Pitmaston Orange	-	15
Elruge	-	10	Red Roman	-	25
Hunt's Small Tawny	-	3	Scarlet Newington	-	27
Neate's White	-	4	Violet Hative	-	19



In the Highlands of Scotland the south and south-east aspects alone can be appropriated to Nectarines with any chance of success.

*Propagation of Peaches and Nectarines.*

Peaches and Nectarines are propagated by budding them upon the Muscle and the Pear-plum stock ; the latter being made use of for those kinds which are among nurserymen termed French Peaches, and which, generally speaking, are by far the best in our collections. Those budded upon the Pear-plum have likewise an advantage over many of the others which are budded upon the Muscle, in being much less affected by mildew, particularly those kinds which have glandular leaves.

The Brompton Stock has also been introduced, and many thousands of peaches and nectarines have been budded upon it, to the serious injury of every one who has purchased them. What has been said upon this subject, when treating of apricots, will, I trust, be sufficient to warn all persons from purchasing trees, whatever their appearance may be, unless they have been propagated upon either the Muscle or the Pear-plum. — These are the stocks on which we can place a firm reliance for the production of sound trees : the other ought to be banished from every nursery in the kingdom.

In budding peaches and nectarines for dwarfs, good clean stocks should be chosen, and if Muscles, they should be worked the first summer after they have been quartered out : as the maiden plants thus raised seldom exceed two inches in circumference, and if not so much the plants will be the better.

The Pear-plum need not be budded till the second summer after quartering, as it seldom acquires a sufficient thickness the first year.

When standards are wanted, the best way is to select the strongest stocks, planting them on good and well-prepared ground by themselves, and when they have stood two years, cutting them down in the month of February close to the ground. As they grow up in the spring, the young shoot should be singled off to one, leaving the best, and shortening the lateral shoots in the summer, to about six inches as they are produced. If the plants grow well, and are properly attended to, they will the first year attain a height of at least six feet : they may the next summer be budded standard high, and the stems will be clean, straight, and handsome.

In planting out trees for training, young plants, or those called maiden plants, should be made choice of for the purpose, being far preferable to those which have been headed down, and stood two years in the quarters of the nursery : observing in all cases, without exception, that the bud should stand outwards, and the wounded part where the stock has been headed down, inwards, or next the wall. By this means the wound will readily and effectually heal over, while if otherwise exposed to the sun, it would crack and injure the stock, thus rendering the tree frequently unsound.

When the plants are headed down, care must be taken also that the cut is made at the back, leaving the wound facing the wall, and in all subsequent prunings the wounds should be concealed in the same manner.

Where the branches are horizontal, or where they are trained in a diagonal direction, the cuts may be either at the back, or underneath, facing the ground, so that they be not visible to a person standing in front of the tree. When this method of pruning is pursued without deviation, and the trees properly trained, the wounds will not only be excluded from the action of the sun's rays, but the trees will have a neat and workman-like appearance.

*Pruning and Training of Peaches and Nectarines.*

When the young plant of either Peach or Nectarine is removed from the nursery to the place of its destination, it must be headed down at the proper time, in the manner directed under the head of *Propagation*, and its treatment in all respects must be like that of the Apricot, both in its pruning and training, till the head is completely furnished. One principal object in the management of the Peach, must be to keep up a constant succession of young wood in every part of the tree, for unless this be accomplished the crop of fruit must be partial and defective.

To effect this, the annual shortening of the young wood is perfectly calculated ; but the manner in which this ought to be performed has by no means been fixed upon one certain principle : the various methods laid down and insisted upon by writers being greatly at variance with each other, they leave the inexperienced gardener in a dilemma as to which course he should pursue. Some of these are so barbarous and absurd, that it has always appeared to me an act of folly in any one making the attempt to copy them.

A few of these have been exhibited in the Horticultural Garden at Chiswick, in contrast to some very excellent specimens in that department. This, on a small scale, has no doubt been of advantage ; because the authors of those fantastical trees have been pointed out at the time of their exhibition, which has in some cases, no doubt, served as a stumbling-block for others to avoid, whilst the trees under a judicious mode of management have held out examples worthy of imitation.

As I have observed before, the principal object to be kept in view is a constant succession of young wood throughout every part of the tree : this is to be effected



by pruning alone, and a judicious distribution of its young wood.

Commencing with the winter pruning, the first rule to be laid down as a basis for all the rest, is to shorten every shoot in proportion to its strength, and to prune to where the wood is firm and well ripened : this will cause all the pithy and unripened wood to be removed, thence causing a supply of that which is better ripened for the ensuing year. But in order to give every facility to the ripening of this wood, it must be trained thin, not in profusion according to the general custom, but such shoots only as may be required for the following year.

Trees which have arrived at a bearing state should have their strongest bearing shoots shortened to twelve or fourteen inches, those next in strength to eight or ten, and the weaker ones to four or six inches, pruning each to what is termed a treble eye, or that where there is a blossom bud on each side of wood bud : where branches are not in a bearing state, these treble eyes will not be found ; they must therefore be pruned to a wood bud alone, which is always known by its sharp point.

When the tree has been pruned once in this manner, the shoots must be trained neatly, nearly parallel to each other, so that a line continued in that direction would lead itself clearly out to the extremity of the tree.

In May, the season for disbudding the tree, all foreright shoots, as well as those from the back, must be carefully removed with a sharp small bladed knife, taking care to cut close to the branch, but not into the bark : a few, however, of these foreright shoots had better be cut within a quarter of an inch only, which will leave two or three leaves to each, to shade the young fruit, and such slight wounds in the branch as have been occasioned by cutting the shoots off close.

As soon as the young shoots have grown long enough,

the leading one from each branch should be nailed neatly to the wall, selecting one or two of the side shoots produced lower down the branch, and training them parallel also. This applies to those of the stronger branches, at and near the extremity of the tree. Those in the middle and near the bottom, will allow of but one shoot probably in addition to the leaders; this will depend upon the space left in the winter pruning; if sufficient, it is always better to have a young shoot on each side as well as the leader, than to have only one, for it is by this arrangement that a succession of young wood can be kept up throughout every part of the tree.

Should young shoots, indicating extraordinary vigour, any where make their appearance, they should immediately be cut out, unless where a vacant part of the wall can be filled up, because an excess of vigour in one part of the tree cannot be supported without detriment to the other. Peach trees, when in a state of health and vigour, generally throw out laterals from their stronger shoots; when this is the case, they should not be cut off close, but shortened to the last eye nearest the branch; and if there is room, one or two of those first produced may be nailed to the wall; or the middle shoot may be cut out, leaving the two lowest laterals, and allowing them to take its place; thus frequently obtaining two fruit-bearing branches, when the former one would in all probability have been wholly unproductive of fruit the following year.

In the training of Peaches and Nectarines, I wish it to be particularly understood, that I am a decided enemy to that negligent custom of leaving more shoots in the summer than is well known can be wanted for another year, and the still more slovenly custom of "*running them in*," as it is called, by small pieces of stick extending across the branches, "*to prevent their*

*being broken by the wind ; that is, let the middle of the branch run in be on the outside of the shoot you wish to preserve, and the ends tucked under the two adjoining branches. After the fall of the leaf it will be necessary to take out these loose branches, which will give the shoots more liberty, and admit the sun and air to ripen the wood before the spring pruning."*

FORSYTH, Ed. 3. p. 49.

Yet this practice, it appears, has been pursued in His Majesty's Gardens at Kensington, and is set forth in Mr. Forsyth's Book, I imagine, as a model of excellence.

There can, indeed, be little doubt of the excellence of such a system, since it possesses the peculiar advantage over all other systems, of causing the wood to ripen during the depth of winter, by the admission of sun and air.

Now, with all due respect for this authority, I would suggest, in contra-distinction to such a practice, that from the first time of nailing in the summer, the shoots should not be suffered to grow more than six inches before they are nailed again, and thus followed up so long as they continue to extend themselves.

In this way, I apprehend, the shoots will be as secure from a violent gale of wind, as those under the *tuck system* ; and that they will be full as likely to ripen during the summer and autumn, whilst we have sun, as in the depth of winter when we have none.

In having given such directions for the pruning and training of Peaches and Nectarines as I have myself been taught and practised, and satisfied myself with, it remains only for me to recommend that the trees should not be overloaded with fruit, but that the crop be regulated by a judicious mode of thinning.

In the thinning of Peaches and Nectarines, and indeed any other drupaceous fruit, it is necessary to pro-



ceed with caution, as they are apt to fall off after having attained a considerable size. In order, therefore, to secure a crop, it will be the best way to thin them at three separate times ; the first, as soon as the fruit is of the size of a hazel-nut ; the second, when of the size of a small walnut ; and the third time, as soon as the stone has become hardened : after this it rarely happens that either Peach or Nectarine falls off before it is matured.

In order to render this account of Peaches and Nectarines as complete as possible, I shall in the next chapter give an extract from a paper on their *Classification*, which I drew up, and presented to the Horticultural Society of London, in 1824, and which is printed in the fifth volume of their Transactions, correcting two or three errors which had crept in, and adding such other varieties of fruit as have since that time come under my own personal observation.

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Brinion	-	8	<i>Hunt's Early Tawny</i>	-	3
<i>Brinion, red at stone</i>	-	8	<i>Hunt's Large Tawny</i>	-	2
<i>Brugnon</i>	-	24	<i>Hunt's Small Tawny</i>	-	3
<i>Brugnon Musqué</i>	-	21	Italian	-	24
<i>Brugnon Violet Musqué</i>	-	21	<i>Large Scarlet</i>	-	19
Claremont	-	9	<i>Late Green</i>	-	6
Common Elruge	-	10	<i>Lord Selsey's Elruge</i>	-	19
Duc du Tellier's	-	11	<i>Lucombe's Black</i>	-	22
<i>Duc du Tello</i>	-	11	<i>Lucombe's Seedling</i>	-	22
<i>Du Tellier's</i>	-	11	<i>Marbled</i>	-	8
<i>Dutilly</i>	-	11	<i>Miller's Elruge</i>	-	12
<i>Early Black Newington</i>	-	22	Murphy	-	13
<i>Elrouge</i>	-	12	<i>Murrey</i>	-	13
<i>Elruge</i>	-	12	<i>Newington</i>	-	27
Early Newington	-	22	Neate's White	-	4
<i>Emmerton's New White</i>	-	4	<i>New White</i>	-	4
Fairchild's	-	1	Old White	-	5
<i>Fairchild's Early</i>	-	1	Ord's	-	14

Peterborough	-	6	Tawny Newington	-	28
<i>Petite Violette Hâtive</i>	-	19	Temple	-	17
Pitmaston Orange	-	15	<i>Temple's</i>	-	17
Red Roman	-	25	Vermash	-	18
<i>Roman</i>	-	25	<i>Violet</i>	-	19
<i>Roman Red</i>	-	25	<i>Violet Hâtive</i>	-	19
Saint Omer's	-	26	<i>Violet, red at stone</i>	-	8
Scarlet	-	16	<i>White</i>	-	4
Scarlet Newington	-	27			

## CHAP. XIV.

### A CLASSIFICATION OF PEACHES AND NECTARINES.

THE confusion of the sorts of Peaches and Nectarines, the misapplication of their names, and the perplexity thus occasioned both to the nurseryman and the gardener, are sufficient inducements to attempt such an arrangement as may remove these inconveniences. I am aware that this has been already done to a certain extent; but the characters employed for the purpose have, I conceive, been insufficient, as will appear on a comparison of the different arrangements now to be examined. In doing this there is no great difficulty, since the authors to be considered are but few.

MILLER\* and DUHAMEL† are the first who have given us any thing like systematic descriptions, and they have gone no further than to distinguish, generally, sawed from crenate or smooth leaves, large from small flowers, and to separate the Peaches with downy skins from the Nectarines with smooth skins, and those whose flesh adheres to the stone from those whose flesh separates from the stone. Had there been no augmentation

\* Gardener's Dictionary, 8th edit. art. *Persica*.

† *Traité des Arbres Fruitiers*, par Duhamel, vol. ii. p. 1, &c.

of the number of varieties of these fruits since the time when these authors wrote, their distinctions would probably have been sufficient ; but the great influx of new kinds demands a more systematic and extensive division.

Mr. ROBERTSON\* has gone much further into this subject than either MILLER or DUHAMEL, and has favoured us with the first synoptical distribution of Peaches and Nectarines which I have met with. It is simple and perfectly clear, as far as it goes ; but it is defective in general application : for if he had attempted by it to make an arrangement of all the different sorts, he would have found the eight subdivisions of his table insufficient. Mr. ROBERTSON's two classes, founded on the leaves, are correct only so far as regards the first, or those sorts whose leaves are without glands. The second, comprehending the glandular-leaved kinds, require to be extended to a third ; for it includes plants with two distinct natural characters dependent on the glands. His divisions into those with large and those with small sized flowers are also objectionable, since our collections furnish several varieties of Peaches and Nectarines which possess a middle character. The designating the large blossoms as light-coloured, and the small ones as deep-coloured, cannot be admitted as proper distinctions ; several of the small flowers being quite as pale as the large ones. The character of Mr. ROBERTSON's subdivisions, founded on the adhesion of the flesh to, or the parting from, the stone, are perfectly natural.

The Editor of the *Bon Jardinier*, and the Count LELIEUR in his *Pomone Française*, have given a classification on a much more comprehensive scale, introducing a third division of flowers ; and they take notice also, for the first time, I believe, of two different cha-

\* See Horticultural Transactions, vol. iii. p. 380.



racters in the glands of the leaves. Their method of arrangement, however, appears objectionable in forming their classes from the fruit instead of the leaves, because an attempt at a thorough classification on this principle must be ineffectual till the fruit has arrived at maturity. In forming a synoptical Table for practical purposes, we should follow nature herself as nearly as possible ; we ought not to make an arrangement that is not progressive, or to which we cannot apply ourselves as the parts successively come into existence. The fruit not being the first produced, we ought not to begin with it, in preference to the leaves.

Having stated thus much, I must render a just tribute of acknowledgment to the writers last mentioned, for having brought into notice the divisions of the glandular leaves, which are highly important, and some marks of distinction between varieties which might be otherwise considered alike.

The anxiety which prevails to cultivate the Peach in its full extent, the disappointment which cultivators daily experience in finding one sort of fruit imposed upon them for another, to say nothing of the error of continuing to propagate a fruit by a name wholly at variance with acknowledged authority, have induced me to attempt such an arrangement of Peaches and Nectarines as will, to a certain extent, give a facility of discrimination in distinguishing one sort from another. For this purpose, I have formed a synopsis on so extended a scale as to admit not only all those which are at present well known, but such also as are likely to become known, or to be introduced hereafter.

To accomplish this, I create *three classes*, each of which has *three divisions* ; these are each separated into *two subdivisions*, and every subdivision into *two sections* ; making in the whole thirty-six sections. Part only of these sections are applicable to those varieties we

are now acquainted with ; the others will remain to be filled up as new kinds arise, there being at present no plants with such characters.

The practice which has lately prevailed, and which I hope will be continued, of obtaining new varieties by cross impregnation ; the glandless with the glandular, the large-flowered with the small-flowered, Peaches with Nectarines, and the Pavies with the Melting kinds, is the method by which the completion of the arrangement, as well as the extension of good sorts, is the most likely to be accomplished ; but in pursuing this method, it should not be forgotten that the most excellent of each kind are those only which ought to be employed.

The fruits which I have now arranged under the different sections are those, both French and English, which have been described by different authors ; some others are added, which are well known in England, but which have not been noticed in any work of celebrity.

In the following Tables, the *classes* are founded on the leaves, and the *divisions* on the flowers.

### CLASS I.

Contains those whose leaves are deeply and doubly serrated, having no glands.

### CLASS 2.

Those whose leaves are crenate or serrulate, having globose glands.

### CLASS 3.

Those whose leaves are crenate or serrulate, having reniform glands.

An accurate observer will distinguish other characters in the glands ; they are either sessile or pedicellate ; but

these distinctions are too minute for application on the present occasion.

The form of the glands, as well as their position, is perfectly distinct; they are fully developed in the month of May, and they continue to the last permanent in their character, and are not affected by cultivation. The globose glands are situated, one, two, or more, on the footstalks, and one, two, or more on the tips or points of the serratures of the leaves. The reniform glands grow also on the footstalks of the leaves, but those on the leaves are placed within the serratures, connecting, as it were, the upper and lower teeth of the serratures together; their leaves, when taken from a branch of a vigorous growth, have more glands than the leaves of the globose varieties. It will, however, sometimes happen, that glands are not discernible on some of the leaves, especially on those produced from weak branches; in this case, other branches must be sought for which do produce them.

With regard to the flowers, on which the divisions are founded, all authors previous to DUHAMEL have described large and small flowers only. Both in the *Bon Jardinier* and in the *Pomone Française*, “*fleurs moyennes*,” or middle flowers, are mentioned; the notice of them, however, originated with DUHAMEL, who, in the descriptions of several of his Peaches, speaks in a manner which indicates even four sizes, viz. *fleurs grandes*\*, *fleurs assez grandes*†, *fleurs petites*‡, *fleurs très petites*§; and on examining the trees thus described, the differences are evident. In noticing these, however, it is not intended to convey an idea that a fourth division is necessary; on the contrary, it would perplex rather than elucidate. In fact, it requires some practice

\* Madeleine Blanche.

† Bourdine.

‡ Avant Pêche Blanche.

§ Bellegarde.



to distinguish the middle from the small-sized flowers; the former are larger in all their parts, but in other respects there is no difference between them; and in maintaining the division, I have conformed more to the authority of *Lelieur* than to my own opinion.

We now come to the fruit, with regard to which nature has furnished two distinct characters in the external appearance, as well as two in the internal structure. The first of these depends on the downiness or smoothness of the skin; the former being true Peaches, the latter our Nectarines, known in France only as *Pêches lisses*, or smooth-skinned Peaches. Each of these are divisible, from their internal structure, into the Pavies or Clingstones, and the Melting kinds; the former having firm flesh adhering so closely to the stone as to be perfectly inseparable from it; the latter having soft dissolving flesh separating readily from the stone, and leaving a few detached pieces of the flesh only behind. As the mature fruit in vegetable economy appears to be the last stage of nature in her progress towards reproduction, I have adopted it as the most natural on which to found my subdivisions and sections.

Accordingly, the *classes* of Peaches and Nectarines may, by the examination of the leaves, be ascertained in the first year the plant has been raised; the *divisions*, from the flowers, in the spring following; and the *subdivisions* and *sections*, founding the former on the character of the skins, the latter on the qualities of the flesh, in the succeeding summer or autumn; and whether the number to be submitted to examination be great or small, the arrangement may be effected with equal facility and precision.

## A SYNOPTICAL TABLE OF PEACHES AND NECTARINES.

<b>CLASS 1.</b> Leaves deeply and doubly ser- rated, having no glands.	<b>Division 1.</b> Large flowers.	<b>Subdivision 1.</b> Peaches.	Section 1.
			Pavies.
		<b>Subdivision 2.</b> Nectarines.	Section 2.
			Melters.
			Section 1.
			Pavies.
	<b>Division 2.</b> Middle flowers.	<b>Subdivision 1.</b> Peaches.	Section 2.
			Melters.
		<b>Subdivision 2.</b> Nectarines.	Section 1.
			Pavies.
	<b>Division 3.</b> Small flowers.	<b>Subdivision 1.</b> Peaches.	Section 2.
			Melters.
		<b>Subdivision 2.</b> Nectarines.	Section 1.
			Pavies.
<b>CLASS 2.</b> Leaves crenated or serrulated, with globose glands.	<b>Division 1.</b> Large flowers.	<b>Subdivision 1.</b> Peaches.	Section 2.
			Melters.
		<b>Subdivision 2.</b> Nectarines.	Section 1.
			Pavies.
	<b>Division 2.</b> Middle flowers.	<b>Subdivision 1.</b> Peaches.	Section 2.
			Melters.
		<b>Subdivision 2.</b> Nectarines.	Section 1.
			Pavies.
	<b>Division 3.</b> Small flowers.	<b>Subdivision 1.</b> Peaches.	Section 2.
			Melters.
		<b>Subdivision 2.</b> Nectarines.	Section 1.
			Pavies.

CLASS 3. Leaves crenated or serrulated, with reniform glands.	Division 1. Large flowers.	Subdivision 1. Peaches.	Section 1. Pavies.
		Subdivision 2. Nectarines.	Section 2. Melters.
	Division 2. Middle flowers.	Subdivision 1. Peaches.	Section 1. Pavies.
		Subdivision 2. Nectarines.	Section 2. Melters.
	Division 3. Small flowers.	Subdivision 1. Peaches.	Section 1. Pavies.
		Subdivision 2. Nectarines.	Section 2. Melters.

The names given to some of the English Peaches and Nectarines are so directly at variance with the classification of DUHAMEL\*, which, as far as it goes, is unobjectionable, that I cannot avoid observing on them, lest it should be supposed that I acquiesce in so incorrect a nomenclature. The classes of DUHAMEL are four. The *first* are called *Pêches*, being those with downy skins, the flesh separating from the stone. The *second* are called *Pavies*, being those with downy skins, the flesh adhering to the stone. The *third* are called *Pêches violettes*, being those with smooth skins, the flesh separating from the stone. The *fourth* are called *Brugnons*, being those with smooth skins, the flesh adhering to the stone. The two last classes include those fruits which we call Nectarines. The names, therefore, which the English gardeners have applied,

\* *Traité des Arbres Fruitiers*, par Duhamel. vol. ii. p. 4.



such as Violet Hâtive\* to a Peach, and Brugnon to a Melting Nectarine, are absolutely improper.

In the following list the synonymes, whether French or English, are placed in italics below the name which I consider the proper one to be adopted for the variety. Where the French name belongs to the same kind as an English name, the former is placed as a synonym of the latter.

Some previous explanation and observations are necessary on the authorities from whence the names which I have adopted are derived.

For the English fruits I have taken the enumeration of MILLER, in the eighth edition of his *Gardener's Dictionary*, as the basis of my Catalogue, and have introduced all his kinds, which could be reduced to my arrangement, quoting them as his. In the Epitome of the *Hortus Kewensis*, and in the *Pomona Londinensis* of Mr. HOOKER, some kinds are found which appear not to have been known to MILLER; these also are enumerated on their respective authorities. The new varieties mentioned or described in the Transactions of the Horticultural Society have been quoted from that publication. For the French varieties, the authority of DUHAMEL, in his *Traité des Arbres Fruitiers*, is so paramount, that his kinds have been adopted on his authority. The list has been otherwise completed from the *Pomone Française* of the Count LELIEUR, the *Jardin Fruitier* of M. NOISETTE, and the *Bon Jardinier* for 1829, and also some of the earlier editions.

I have likewise inserted such varieties from the seventh edition of Forsyth's Treatise on Fruit Trees, as had been ascertained previously to that publication;

\* Miller, in his Dictionary, has fallen into an error in describing his *Lisle Peach*; he says the French call it *La Petite Violette Hâtive*, which cannot be correct.

and others from Hanbury, Langley, Parkinson, Ray, and Switzer, to indicate their existence at the time those authors published their works; from the Pomological Magazine, which are new; and some from Nurserymens' Catalogues, which are either not to be found in books, or whose names are synonyms of others.

All the sorts which are inserted in the following arranged list, are so placed either on my own personal knowledge, or on such evidence as may be confidently relied on. To the whole I have appended an alphabetical list of all the names, whether of Peaches or Nectarines, which are herein noticed.

### A LIST OF PEACHES AND NECTARINES,

ARRANGED ACCORDING TO THE PLAN ABOVE PROPOSED.

CLASS I. DIVISION 1. SUBDIVISION 1. SECTION 1.

*Serrated glandless leaves. Large flowers.*

PEACHES. PAVIES.

1. Almond Peach. Hort. Trans.
2. Old Newington. Miller.  
*Newington.* Parkinson.
3. Pavie Madeleine. Duhamel.  
*Pavie Blanc.* Ib.  
*Pavie Magdeleine.* Bon Jard.  
*Persèque à gros fruit blanc,*  
*Melecoton,*  
*Merlicoton,*  
*Myrecoton,* } Bon Jard. 1822.
4. Smith's Newington. Miller.  
*Smith's Early Newington.* Hitt.  
*Early Newington.* Miller.

## CLASS I. DIVISION 1. SUBDIVISION. 1. SECTION 2.

*Serrated glandless leaves. Large flowers.*

## PEACHES. MELTERS.

5. Cambray. Forsyth.
6. Cardinal. Lelieur.  
*La Cardinale.* Duhamel.  
*Cardinale de Furstemberg.* Bon Jard.
7. D' Ispahan. Lelieur.  
*Pêcher de Perse.* French Catalogues.
8. Double Montagne. Forsyth.  
*Montagne.* Aiton's Epitome.  
*Sion.* Forsyth.
9. Early Anne. Nursery Catalogues.  
*Anne.* Langley.
10. Ford's Seedling. Forsyth.
11. Hemskirke. Nursery Catalogues.  
*Hemskirk.* Langley.
12. Madeleine de Courson. Duhamel.  
*Madeleine Rouge.* Ib.  
*Rouge Paysanne.* Bon Jard.  
*Red Magdalen.* Miller.
13. Malta. Miller.  
*Italian.* Ib.  
*Pêche de Malte.* Duhamel. Lelieur.  
*Belle de Paris.* Bon Jard.  
*Malte de Normandie.* Ib.
14. Montaubon. Miller.
15. New Noblesse. Nursery Catalogues.
16. Noblesse. Aiton's Epitome.  
*Noblest.* Miller.  
*Mellish's Favourite.* Nursery Catalogues.
17. Old Royal Charlotte. Ib.
18. Pêcher Noir. Duhamel.  
*Pêcher Noir d' Orleans.* Ib.  
*Dwarf Orleans.* Forsyth.



19. Sanguinole. Duhamel.  
*Betterave.* Ib.  
*Druselle.* Ib.  
*Bloody.* Miller.
20. Sawed-leaved. Nursery Catalogues.
21. Scarlet Admirable. Ib.  
*Dragon.* Forsyth.
22. Sulhampstead. Hort. Trans.
23. Vanguard. Forsyth.
24. White Magdalen. Miller.  
*Madeleine Blanche.* Duhamel.  
*Montagne Blanche.* Bon. Jard.
25. White Nutmeg. Miller.  
*Avant Pêche Blanche.* Duhamel.  
*Avant Blanche.* Nursery Catalogues.

## CLASS I. DIVISION 1. SUBDIVISION 2. SECTION 1.

*Serrated glandless leaves. Large flowers.*

## NECTARINES. PAVIES.

26. Black Newington. Forsyth.
27. Early Newington. Aiton's Epitome.  
*Early Black Newington.* Nursery Catalogues.  
*Lucombe's Black.* Forsyth.  
*Lucombe's Seedling.* Nursery Catalogues.
28. Late Newington. Aiton's Epitome.
29. Princess Royal. Forsyth.
30. Rogers's Seedling. Forsyth.
31. St. Omer's. Hanbury.
32. Scarlet Newington. Nursery Catalogues.  
*Newington.* Miller.
33. Tawny Newington. Nursery Catalogues.  
*Tawny.* Ib.

## CLASS I. DIVISION 1. SUBDIVISION 2. SECTION 2.

*Serrated glandless leaves. Large flowers.*

## NECTARINES. MELTERS.

34. Hunt's Large Tawny. Nursery Catalogues.

## CLASS I. DIVISION 2. SUBDIVISION 1. SECTION 2.

*Serrated glandless leaves. Middle flowers.*

PEACHES. MELTERS.

35. New Royal Charlotte. Nursery Catalogues.  
*Queen Charlotte.* Forsyth.  
*Kew Early Purple.* Aiton's Epitome.
36. Magdeleine à moyennes fleurs. Lelieur.

## CLASS I. DIVISION 3. SUBDIVISION 1. SECTION 2.

*Serrated glandless leaves. Small flowers.*

PEACHES. MELTERS.

37. Bear's Early. Aiton's Epitome.
38. Belle de Vitry. Duhamel.  
*Admirable Tardive.* Ib.  
*Belle's.* Miller.  
*Late Admirable.* Forsyth.
39. Lockyer's Mignonne. Nursery Catalogues.  
*Lockyer's Peach.* Forsyth.
40. Lord Fauconberg's Mignonne. Nursery Cat.  
*Lord Falconbridge's Mignonne.* Hanbury.
41. Madeleine Tardive. Duhamel.
42. Millet's Mignonne. Forsyth.
43. Red Magdalen. Aiton's Epitome.  
*Magdalen.* Hort. Trans.
44. Royal George. Aiton's Epitome.
45. Royal George Mignonne. Nursery Catalogues.

## CLASS I. DIVISION 3. SUBDIVISION 2. SECTION 2.

*Serrated glandless leaves. Small flowers.*

NECTARINES. MELTERS.

46. Hunt's Small Tawny. Nursery Catalogues.  
*Hunt's Early Tawny.* Ib.
47. Miller's Elruge. Nursery Catalogues.  
*Elruge.* Miller.  
*Elrouge.* Switzer.

## CLASS II. DIVISION 1. SUBDIVISION 1. SECTION 2.

*Crenated leaves, with globose glands. Large flowers.*

## PEACHES. MELTERS.

48. Acton Scot. Hort. Trans.
49. Barrington. Nursery Catalogues.
50. Belle Bausse. Bon Jard.  
*Belle Bause.* Lelieur.
51. Belle Beauté. Bon Jard.
52. \**Buckingham Mignonne.* Forsyth.
53. Early Downton. Hort. Trans.
54. Early Vineyard. Aiton's Epitome.
55. Grosse Mignonne. Duhamel.  
*Mignonne.* Ib.  
*French Mignon.* Miller.  
*French Mignonne.* Aiton's Epitome.  
*Large Mignon.* Miller.  
*Large French Mignonne.* Forsyth.  
*Veloutée.* Duhamel.  
*Veloutée de Merlet.* Ib.  
*Vineuse.* Lelieur.  
*Grimwood's Royal George.* Hooker.  
*Grimwood's New Royal George.* Forsyth.
56. Marlborough. Nursery Catalogues.
57. Mignonne Frisée. Bon Jard.  
*Grosse Mignonne Frisée.* Lelieur.
58. Mignonne Hâtive. Ib.
59. Neil's Early Purple. Hooker.  
*Neal's Early Purple.* Forsyth.  
*Johnson's Early Purple.* Nursery Catalogues.  
*Johnson's Purple Avant.* Ib.  
*Padley's Early Purple.* Ib.  
*Purple Avant.* Ib.  
*Early Purple.* Miller.  
*True Early Purple.* Forsyth.  
*Veritable Pourprée Hâtive.* Duhamel.  
*Pêche du Vin.* French Catalogues.

\* This proves to be the *Barrington Peach*, No. 49.



- 60. Old Royal George. Switzer.
- 61. Royal Kensington. Forsyth.
- 62. Smooth-leaved Royal George. Ib.
- 63. Spring Grove. Hort. Trans.
- 64. Superb Royal. Forsyth.
- Royal Sovereign.* Nursery Catalogues.
- 65. Vineuse de Fromentin. Bon Jard.

CLASS II. DIVISION 1. SUBDIVISION 2. SECTION 2.

*Crenated leaves, with globose glands. Large flowers.*

NECTARINES. MELTERS.

- 66. Pitmaston Orange. Hort. Trans.

CLASS II. DIVISION 2. SUBDIVISION 1. SECTION 2.

*Crenated leaves, with globose glands. Middle flowers.*

PEACHES. MELTERS.

- 67. Avant Pêche Jaune. Lelieur.
- 68. Early Admirable. Miller.
- Admirable.* Duhamel. Miller.
- Belle de Vitry.* Bon Jard.

CLASS II. DIVISION 2. SUBDIVISION 1. SECTION 1.

*Crenated leaves, with globose glands. Small flowers.*

PEACHES. PAVIES.

- 69. Braddick's American. Forsyth.
- Braddick's North American.* Nursery Cat.
- American Clingstone.* Ib.

CLASS II. DIVISION 3. SUBDIVISION 1. SECTION 2.

*Crenated leaves, with globose glands. Small flowers.*

PEACHES. MELTERS.

- 70. Bellegarde. Miller. Duhamel.
- Galande.* Duhamel. Hooker.
- Gallande.* Miller.

- Early Galande.* Nursery Catalogues.  
*Violet Hâtive.* Ib.  
*Noire de Montreuil.* French Catalogues.
71. *Bourdine.* Miller. Duhamel.  
*Bourdin.* Duhamel.  
*Boudin.* Forsyth.  
*Boudine.* Bon Jard. 1822.  
*Narbonne.* Duhamel.
72. *George the Fourth.* Hort. Trans. Pom. Mag.
73. *Late Admirable.* Langley.  
*Royal.* Miller. Pom. Mag.  
*Royale.* Duhamel.
74. *New Bellegarde.* Nursery Catalogues.  
*New Galande.* Ib.  
*Brentford Mignonne.* Ib.
75. *Nivette.* Miller. Duhamel.  
*Nivette Veloutée.* Duhamel.  
*Veloutée Tardive.* Bon Jard.
76. *Pêcher à feuilles de Saule.* Bon Jard.
77. *President.* Pom. Mag.
78. *Purple Alberge.* Miller.  
*Red Alberge.* Ib.  
*Alberge Jaune.* Duhamel.  
*Pêche Jaune.* Ib.
79. *Têton de Vénus.* Miller. Duhamel.
80. *Yellow Chevreux.* Nursery Catalogues.

## CLASS III. DIVISION 1. SUBDIVISION 1. SECTION 1.

*Crenate leaves, with reniform glands. Large flowers.*

## PEACHES. PAVIES.

81. *Monstrous Pavie of Pomponne.* Nursery Cat.  
*Monstrous Pavy of Pomponne.* Miller.  
*Gros Mélecoton.* Bon Jard.  
*Gros Persèque Rouge.* Ib.  
*Pavie de Pomponne.* Lelieur.

- Pavie Camu.* Duhamel.  
*Pavie Monstrueux.* Ib.  
*Pavie Rouge.* Ib.  
*Pavie Rouge de Pomponne.* Ib.

## CLASS III. DIVISION 1. SUBDIVISION 1. SECTION 2.

*Crenate leaves, with reniform glands. Large flowers.*

## PEACHES. MELTERS.

82. *Abricotée.* Duhamel.  
*Admirable Jaune.* Ib.  
*Grosse Jaune.* Bon Jard.  
*Grosse Pêche Jaune Tardive.* Duhamel.  
*Orange.* Forsyth.  
*Pêche d'Abricot.* Duhamel.  
*Pêche de Burai.* Bon Jard.  
*Pêche d'Orange.* Ib.  
*Sandalie Hermaphrodite.* Ib.  
*Yellow Admirable.* Miller.
83. *Double-blossomed.* Forsyth.  
*Pêcher à fleurs doubles.* Lelieur.  
*Pêcher à fleurs semidoubles.* Duhamel.  
*The double flower.* Miller.
84. *Flat Peach of China.* Hort. Trans.  
*Java Peach.* Ib.
85. *Pourprée Hâtive.* Duhamel.  
*Vineuse.* Ib.
86. *Red Nutmeg.* Miller.  
*Brown Nutmeg.* Forsyth.  
*Avant Rouge.* Nursery Catalogues.  
*Avant Pêche Rouge.* Duhamel.  
*Avant Pêche de Troyes.* Ib.

## CLASS III. DIVISION 1. SUBDIVISION 2. SECTION 1.

*Crenated leaves with reniform glands. Large flowers.*

## NECTARINES. PAVIES.

7. *Brugnon Violet Musqué.* Duhamel.



*Brugnon.* Duhamel.

*Brugnon Musqué.* Lelieur.

88. Red Roman. Forsyth.

*Roman.* Aiton's Epitome.

*Roman Red.* Miller.

*Brugnon Musqué.* Aiton's Epitome.

CLASS III. DIVISION 1. SUBDIVISION 2. SECTION 2.

*Crenated leaves with reniform glands. Large flowers.*

NECTARINES. MELTERS.

89. Desprez. Jardin Fruitier.

*Despres.* Bon Jard.

*Deprez.* Lelieur.

90. Fairchild's. Aiton's Epitome.

*Fairchild's Early.* Miller.

91. Jaune Lisse. Duhamel.

*Lisse Jaune.* Ib.

*Roussanne.* Bon Jard.

92. Neate's White.

*Emmertons New White.* Nursery Catalogues.

*New White.* Forsyth.

*White.* Hooker.

*Flanders.* Ib.

93. Old White. Nursery Catalogues.

94. Prince's Golden. Ib.

95. Vermash. Hooker.

*True Vermash.* Forsyth.

CLASS III. DIVISION 2. SUBDIVISION 1. SECTION 2.

*Crenated leaves with reniform glands. Middle flowers.*

PEACHES. MELTERS.

96. Belle Chevreux. Duhamel. Miller.

97. Chancellière. Duhamel.

*Véritable Chancellière à grandes fleurs.* Ib.

98. Chevreux Hâtive. Duhamel.  
*Early Chevreuse.* Forsyth.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 1.

*Crenated leaves with reniform glands. Small flowers.*

PEACHES. PAVIES.

99. Catharine. Miller.  
 100. Incomparable. Aiton's Epitome.  
*Pavie Admirable.* Forsyth.  
 101. Pavie Alberge. Duhamel.  
*Pavie Jaune.* Bon Jard.  
*Persais d'Angoumois.* Duhamel.  
*Persèque Jaune.* Bon Jard.  
*Mélecoton Jaune.* Ib. 1822.  
*Grand Myrecoton Jaune.* Ib.  
 102. Pavie Jaune. Duhamel.  
 103. Pavie Tardif. Bon Jard.  
 104. Persique. Duhamel. Miller.  
*Persèque.* Bon Jard.  
*Persèque Allongé.* Ib.  
*Gros Persèque.* Ib.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 2.

*Crenated leaves with reniform glands. Small flowers.*

PEACHES. MELTERS.

105. Chancellor. Miller.  
*Chancellière, variety.* Duhamel, p. 24., in text.  
 106. Double Swalsh. Nursery Catalogues.  
*Double Swalch.* Forsyth.  
*Swalch or Dutch.* Miller.  
*Swalze or Swolze.* Forsyth.  
 107. Late Chevreux. Forsyth.  
*Chevreux Tardive.* Duhamel.  
*Pourprée.* Ib.

108. Late Purple. Forsyth.  
*Pourprée Tardive.* Duhamel.
109. Petite Mignonne. Ib.  
*Double de Troyes.* Ib.  
*Pêche de Troyes.* Ib.  
*Early Mignonne.* Miller.  
*Small Mignonne.* Ib.
110. Rosanna. Miller.  
*Rosanne.* Duhamel.  
*Petite Rossanne.* Bon Jard.  
*Alberge Jaune.* Ib.  
*Pêche Jaune.* Ib.  
*St. Laurent Jaune.* Ib.
111. Steward's Late Galande. Forsyth.
112. Yellow Mignonne. Hort. Trans.

## CLASS III. DIVISION 3. SUBDIVISION 2. SECTION 1.

*Crenated leaves with reniform glands. Small flowers.*

## NECTARINES. PAVIES.

113. Golden. Miller.
114. Italian. Miller.  
*Brugnon.* Ib.
115. Tawny. Forsyth.  
*Late Tawny.* Nursery Catalogues.

## CLASS III. DIVISION 3. SUBDIVISION 2. SECTION 2.

*Crenated leaves with reniform glands. Small flowers.*


## NECTARINES. MELTERS.

116. Aromatic. Forsyth.
117. Brinion. Switzer.  
*Brinion red at stone.* Nursery Catalogues.  
*Marbled.* Switzer.  
*Violet red at stone.* Nursery Catalogues.
118. Claremont. Nursery Catalogues.



119. Common Elruge. Pom. Mag.  
*Elruge.* Aiton's Epitome.
120. Duc du Tellier's. Nursery Catalogues.  
*Du Tellier's.* Aiton's Epitome.  
*Duc de Tello.* Nursery Catalogues.  
*Dutilly.* Ib.
121. Early Brinion. Nursery Catalogues.
122. Grosse Violette. Bon Jard.  
*Grosse Violette Hâtive.* Duhamel.  
*Violette de Courson.* Bon Jard.
123. Late Genoa. Aiton's Epitome.  
*Genoa.* Nursery Catalogues.
124. Murry. Miller.  
*Murrey.* Ray.
125. Newfoundland. Forsyth.
126. Ord's. Nursery Catalogues.
127. Pêche Cerise. Duhamel.  
*Cherry.* Forsyth.
128. Peterborough. Miller.  
*Late Green.* Ib.  
*Vermash.* Forsyth.
129. Royal Chair d'Or. Forsyth.
130. Scarlet. Miller.
131. Temple. Langley.  
*Temple's.* Miller.
132. Violet Hâtive. Nursery Catalogues.  
*Violette Hâtive.* Bon Jard.  
*Violet.* Forsyth. Pom. Mag.  
*Early Violet* (of Knight). Hort. Trans.  
*Large Scarlet.* Nursery Catalogues.  
*Lord Selsey's Elruge.* Hort. Trans.  
*Petite Violette Hâtive.* Duhamel.
133. Violette Tardive. Duhamel.  
*Violette Marbrée.* Ib.  
*Violette Panachée.* Ib.
134. Violette très Tardive. Duhamel.  
*Pêche Noix.* Ib.

## ALPHABETICAL LIST OF THE PEACHES.

 The figures refer to the enumeration of the preceding list.

Abricotée	-	82	Catherine	-	99
Acton Scot	-	48	Chancellière	-	97
Admirable	-	68	Chancellière variety	-	105
Admirable Jaune	-	82	Chancellor	-	105
Admirable Tardive	-	38	Chevreaux Hâtive	-	98
Alberge Jaune	-	78	Chevreaux Tardive	-	107
Alberge Jaune	-	110	D'Ispahan	-	7
Almond Peach	-	1	Double-blossomed	-	83
American Clingstone	-	69	Double Flower	-	83
Anne	-	9	Double Montagne	-	8
Avant Blanche	-	25	Double Swalch	-	106
Avant Pêche Blanche	-	25	Double Swalsh	-	106
Avant Pêche Jaune	-	67	Double de Troyes	-	109
Avant Pêche Rouge	-	86	Dragon	-	21
Avant Pêche de Troyes	-	86	Druselle	-	19
Avant Rouge	-	86	Dwarf Orleans	-	18
Barrington	-	49	Early Admirable	-	68
Bear's Early	-	37	Early Anne	-	9
Belle Bauce	-	50	Early Chevreux	-	98
Belle Bausse	-	50	Early Downton	-	53
Belle Beauté	-	51	Early Galande	-	70
Belle Chevreux	-	96	Early Mignon	-	109
Belle de Paris	-	13	Early Newington	-	4
Belle de Vitry	-	38	Early Purple	-	59
Belle de Vitry	-	68	Early Vineyard	-	54
Bellegarde	-	70	Flat Peach of China	-	84
Bellis	-	38	Ford's Seedling	-	10
Betterave	-	19	French Mignon	-	55
Bloody	-	19	French Mignonne	-	55
Boudin	-	71	Galande	-	70
Boudine	-	71	Gallande	-	70
Bourdin	-	71	George the Fourth	-	72
Bourdine	-	71	Grand Myrecoton Jaune	-	101
Braddick's American	-	69	Grimwood's Royal George	-	55
Braddick's North American	-	69	Grimwood's New Royal	-	55
Brentford Mignonne	-	74	George	-	55
Brown Nutmeg	-	86	Gros Mélecoton	-	81
Buckingham Mignonne	-	52	Gros Persèque	-	104
Cambray	-	5	Gros Persèque Rouge	-	81
Cardinal	-	6	Grosse Jaune	-	82
Cardinale de Fustemborg	-	6	Grosse Mignonne	-	55

<i>Grosse Mignonne Frisée</i>	- 57	<i>Montagne Blanche</i>	- 24
<i>Grosse Pêche Jaune Tardive</i>	82	<i>Montaubon</i>	- 14
<i>Hemskirke</i>	- 11	<i>Myrecoton</i>	- 3
<i>Hemskirk</i>	- 11	<i>Narbonne</i>	- 71
<i>Incomparable</i>	- 100	<i>Neal's Early Purple</i>	- 59
<i>Italian</i>	- 13	<i>Neil's Early Purple</i>	- 59
<i>Java</i>	- 84	<i>Newington</i>	- 2
<i>Johnson's Early Purple</i>	- 59	<i>New Bellegarde</i>	- 74
<i>Johnson's Purple Avant</i>	- 59	<i>New Galande</i>	- 74
<i>Kew Early Purple</i>	- 35	<i>New Noblesse</i>	- 15
<i>La Cardinale</i>	- 6	<i>New Royal Charlotte</i>	- 35
<i>Large Mignon</i>	- 55	<i>Nivette</i>	- 75
<i>Large French Mignonne</i>	- 55	<i>Nivette Veloutée</i>	- 75
<i>Late Admirable</i>	- 73	<i>Noblesse</i>	- 16
<i>Late Admirable</i>	- 38	<i>Noblest</i>	- 16
<i>Late-Chevreux</i>	- 107	<i>Noire de Montreuil</i>	- 70
<i>Late Purple</i>	- 108	<i>Old Newington</i>	- 2
<i>Lockyer's Mignonne</i>	- 39	<i>Old Royal Charlotte</i>	- 17
<i>Lockyer's Peach</i>	- 39	<i>Old Royal George</i>	- 60
<i>Lord Fauconberg's Mignonne</i>	40	<i>Orange</i>	- 82
<i>Lord Falconbridge's Mignonne</i>	- 40	<i>Padley's Early Purple</i>	- 59
<i>Madeleine Blanche</i>	- 24	<i>Pavie Admirable</i>	- 100
<i>Madeleine de Courson</i>	- 12	<i>Pavie Alberge</i>	- 101
<i>Madeleine Rouge</i>	- 12	<i>Pavie Blanc</i>	- 3
<i>Madeleine Tardive</i>	- 41	<i>Pavie Carnée</i>	- 81
<i>Magdalen</i>	- 43	<i>Pavie de Pomponne</i>	- 81
<i>Magdeleine à Moyennes</i>		<i>Pavie Jaune</i>	- 102
<i>Fleurs</i>	- 36	<i>Pavie Jaune</i>	- 101
<i>Malta</i>	- 13	<i>Pavie Madeleine</i>	- 3
<i>Malte de Normandie</i>	- 13	<i>Pavie Magdaleine</i>	- 3
<i>Marlborough</i>	- 56	<i>Pavie Monstrueux</i>	- 81
<i>Mélecoton</i>	- 3	<i>Pavie Rouge</i>	- 81
<i>Mélecoton Jaune</i>	- 101	<i>Pavie Rouge de Pomponne</i>	81
<i>Mellish's Favourite</i>	- 16	<i>Pavie Tardive</i>	- 103
<i>Merlicoton</i>	- 3	<i>Pêche d'Abricot</i>	- 82
<i>Mignonne</i>	- 55	<i>Pêche de Burai</i>	- 82
<i>Mignonne Frisée</i>	- 57	<i>Pêche de Malte</i>	- 13
<i>Mignonne Hâtive</i>	- 58	<i>Pêche d'Orange</i>	- 82
<i>Millet's Mignonne</i>	- 42	<i>Pêche de Troyes</i>	- 109
<i>Monstrous Pavie of Pomponne</i>	- 81	<i>Pêche du Vin</i>	- 59
<i>Monstrous Pavy of Pomponne</i>	81	<i>Pêche Jaune</i>	- 110
<i>Montagne</i>	- 8	<i>Pêche Jaune</i>	- 78
		<i>Pêcher à Feuille de Saules</i>	76
		<i>Pêcher à Fleurs Doubles</i>	- 88



<i>Pêcher à Fleurs semidoubles</i>	83	<i>Sandalie Hermaphrodite</i>	82
<i>Pêcher de Perse</i>	7	<i>Sanguinolle</i>	19
<i>Pêcher Nain</i>	18	<i>Sawed-leaved</i>	20
<i>Pêcher Nain d'Orléans</i>	18	<i>Scarlet Admirable</i>	21
<i>Persais d'Angoumois</i>	101	<i>Sion</i>	8
<i>Persique</i>	104	<i>Small Mignon</i>	109
<i>Persèque</i>	104	<i>Smith's Newington</i>	4
<i>Persèque à gros fruit blanc</i>	3	<i>Smith's Early Newington</i>	4
<i>Persèque Allongé</i>	104	<i>Smooth-leaved Royal</i>	
<i>Persèque Jaune</i>	101	<i>George</i>	62
<i>Petite Mignonne</i>	109	<i>Spring Grove</i>	63
<i>Petite Roussanne</i>	110	<i>Steward's Late Galande</i>	111
<i>Pourprée</i>	107	<i>Sulhampsted</i>	22
<i>Pourprée Hâtive</i>	85	<i>Superb Royal</i>	64
<i>Pourprée Tardive</i>	108	<i>Swalch or Dutch</i>	106
<i>President</i>	77	<i>Swalze or Swolze</i>	106
<i>Purple Alberge</i>	78	<i>Téton de Vénus</i>	79
<i>Purple Avant</i>	59	<i>True Early Purple</i>	59
<i>Queen Charlotte</i>	35	<i>Vanguard</i>	23
<i>Red Alberge</i>	78	<i>Veloutée</i>	55
<i>Red Magdalen</i>	43	<i>Veloutée de Merlet</i>	55
<i>Red Magdalen</i>	12	<i>Veloutée Tardive</i>	75
<i>Red Nutmeg</i>	86	<i>Véritable Chancellière à</i>	
<i>Rosanne</i>	110	<i>Grandes Fleurs</i>	97
<i>Rossanna</i>	110	<i>Véritable Pourprée Hâtive</i>	59
<i>Rossanne</i>	110	<i>Vineuse</i>	85
<i>Rouge Paysanne</i>	12	<i>Vineuse</i>	55
<i>Royal</i>	73	<i>Vineuse de Fromantin</i>	65
<i>Royale</i>	73	<i>Violet Hâtive</i>	70
<i>Royal George</i>	44	<i>White Magdalen</i>	24
<i>Royal George Mignonne</i>	45	<i>White Nutmeg</i>	25
<i>Royal Kensington</i>	61	<i>Yellow Admirable</i>	82
<i>Royal Sovereign</i>	64	<i>Yellow Chevreuse</i>	80
<i>Saint Laurent Jaune</i>	110	<i>Yellow Mignonne</i>	112

## ALPHABETICAL LIST OF THE NECTARINES.

<i>Aromatic</i>	116	<i>Brugnon Musqué</i>	87
<i>Black Newington</i>	26	<i>Brugnon Violet Musqué</i>	87
<i>Brinion</i>	117	<i>Cherry</i>	127
<i>Brinion, red at stone</i>	117	<i>Claremont</i>	118
<i>Brugnon</i>	87	<i>Common Elruge</i>	119
<i>Brugnon</i>	114	<i>Deprez</i>	89
<i>Brugnon Musqué</i>	88	<i>Desprez</i>	89

<i>Despres</i>	-	89	Newfoundland	-	125
<i>Duc du Tellier's</i>	-	120	<i>Newington</i>	-	32
<i>Duc de Tello</i>	-	120	<i>New White</i>	-	92
<i>Du Tellier's</i>	-	120	<i>Old White</i>	-	93
<i>Dutilly</i>	-	120	<i>Ord's</i>	-	126
<i>Early Black Newington</i>	-	27	<i>Pêche Cerise</i>	-	127
<i>Early Brinion</i>	-	121	<i>Pêche Noix</i>	-	134
<i>Early Newington</i>	-	27	<i>Peterborough</i>	-	128
<i>Early Violet</i>	-	132	<i>Petite Violette Hâtive</i>	-	132
<i>Elrouge</i>	-	47	<i>Pitmaston Orange</i>	-	66
<i>Elruge</i>	-	119	<i>Prince's Golden</i>	-	94
<i>Elruge, Common</i>	-	119	<i>Princess Royal</i>	-	29
<i>Elruge, Miller's</i>	-	47	<i>Red Roman</i>	-	88
<i>Emmerton's New White</i>	-	92	<i>Rogers's Seedling</i>	-	30
<i>Fairchild's</i>	-	90	<i>Roman</i>	-	88
<i>Fairchild's Early</i>	-	90	<i>Roman Red</i>	-	88
<i>Flanders</i>	-	92	<i>Roussanne</i>	-	91
<i>Genoa</i>	-	123	<i>Royal Chair d'Or</i>	-	129
<i>Golden</i>	-	113	<i>Saint Omers</i>	-	31
<i>Grosse Violette</i>	-	122	<i>Scarlet</i>	-	130
<i>Grosse Violette Hâtive</i>	-	122	<i>Scarlet Newington</i>	-	32
<i>Hunt's Early Tawny</i>	-	46	<i>Tawny</i>	-	115
<i>Hunt's Large Tawny</i>	-	34	<i>Tawny</i>	-	33
<i>Hunt's Small Tawny</i>	-	46	<i>Tawny Newington</i>	-	33
<i>Italian</i>	-	114	<i>Temple</i>	-	131
<i>Jaune Lisse</i>	-	91	<i>Temple's</i>	-	131
<i>Large Scarlet</i>	-	132	<i>True Vermash</i>	-	95
<i>Late Genoa</i>	-	123	<i>Vermash</i>	-	128
<i>Late Green</i>	-	128	<i>Vermash</i>	-	95
<i>Late Newington</i>	-	28	<i>Violet</i>	-	132
<i>Late Tawny</i>	-	115	<i>Violet Hâtive</i>	-	132
<i>Lisse Jaune</i>	-	91	<i>Violet, red at stone</i>	-	117
<i>Lord Selsey's Elruge</i>	-	132	<i>Violette de Courson</i>	-	122
<i>Lucombe's Black</i>	-	27	<i>Violette Hâtive</i>	-	132
<i>Lucombe's Seedling</i>	-	27	<i>Violette Marbrée</i>	-	133
<i>Marbled</i>	-	117	<i>Violette Panachée</i>	-	133
<i>Miller's Elruge</i>	-	47	<i>Violette Tardive</i>	-	133
<i>Murry</i>	-	124	<i>Violette très Tardive</i>	-	134
<i>Murrey</i>	-	124	<i>White</i>	-	92
<i>Neate's White</i>	-	92			

## CHAP. XV.

## NUTS.

THE principal Nuts cultivated in England for the dessert are the following : —

1. BOND NUT. *Hort. Soc. Cat.* No. 6.
2. Cob Nut. *Langley*, t. 57. fig. 3.
3. Cosford Nut. *Pom. Mag.* t. 55.
4. Frizzled Filbert. *Ib.* t. 70.
5. Lambert's Nut. *Hort. Soc. Cat.* No. 18.
6. Pearson's Prolific Nut. *Ib.* No. 26.
7. Red Filbert. *Ib.* No. 27.
8. White Filbert. *Langley*, t. 57. fig. 1.

According to Langley, the White Filbert ripened in 1727, July 15., and the Common Hazel and Cob Nut, July 20. These, as well as all the other dates, mentioned by Langley, are those of the *Old Style*. The Style and Calendar having been altered September 2., 1752, will remove those two dates of the Nuts to the 26th and 31st of July.

*Propagation.*

NUTS never ought to be propagated by sowing the seeds of any of the sorts enumerated in the above list ; but by layers, at any time during the winter or early part of the spring, before the plants begin to open their buds. If the laying of them down has been properly performed, the layers will be well rooted by the end of the year, when they should be taken up, and planted out in the nursery rows three feet apart, and a foot from each other in the rows. Previously to their being planted, they should be pruned, leaving only one, and that the best shoot, shortening it to a foot or eighteen inches, ac-



cordova to its strength. As the plants grow up, they should be trained with single stems of eighteen inches or two feet high, which will allow room to clear away any suckers the plants may afterwards produce. When the plants are finally planted out where they are intended to remain, care must be taken, by annual pruning, to form their heads handsomely ; keeping them thin and open ; cutting away all irregular, superfluous, vigorous shoots ; and removing any suckers which may spring up, observing, at the same time, not to injure the roots.

### *Pruning and Training.*

As soon, as the plant is established, some pains should be taken to form its head, which may be done in a similar manner to that recommended for Gooseberries and Currants.

If it is intended to keep the plant under a regular system of pruning, it must be kept low, so that its upper part may be reached by standing on the ground, both for the purpose of pruning and of gathering the fruit.

The head must be kept thin, shortening the leading shoots to nine or twelve inches, and cutting out such other strong ones that would otherwise encumber the head. Besides these, there will be also produced from the two and three years' branches, annually, short twigs of six or nine inches in length, which generally bear a great many nuts the following year ; these should be thinned out, but not shortened, leaving them in tolerable quantity wherever they are produced, cutting them clean out the following winter, and leaving others in the same manner as those had been left the previous season.

In the county of Kent, Nuts are better managed than in any other part of England, and their produce is not

only greater, but of a superior quality. The bushes are pruned much in the manner I have described; and I have observed that they seldom exceed six feet, and a great many are not more than five; their branches are wide apart, and the middle of the bushes extremely open.

There are some, probably, who may object to the trouble, or who may find it inconvenient to prune their Nut trees in the regular way: should this be the case, something still may be done to prevent their running into a wild state. They may be looked over, for the first two or three years, till their heads have been formed with some degree of regularity, and they may then be suffered to grow at length; but, even then, it can take up but little time, and, consequently, cause but little expense, in having them looked over once a year, during the winter, to clear away the suckers from the roots, and to thin out the heads where the branches are crowding or galling each other; remembering that, where the heads are crowded with wood, the crop is always defective, except near the extremities; and where they are kept thin, it is abundant.

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## CHAP. XVI.

### PEARS.

As many of the French and Flemish Pears succeed well when grafted upon the quince stock, all such as have been ascertained to possess this property will be noticed at the end of the descriptions.

#### SECT. I. — *Summer. Round-fruited.*

1. AMBROSIA. *Switzer*, p. 113.

Early Beurré. *Hort. Soc. Cat.* No. 13.

*Fruit* middle-sized, of a roundish and somewhat flattened figure. *Eye* rather sunk. *Stalk* an inch long, slender, and a little bent. *Skin* smooth, greenish yellow, and full of small grey specks. *Flesh* tender, with a rich, sugary, and perfumed juice.

Ripe the middle of September.

This Pear was brought from France soon after the Restoration, and planted in the Royal Gardens in St. James's Park. It is a very good pear, but will not keep long.

2. BERGAMOTTE ROUGE. *Duhamel*, No. 46. t. 19. f. 6.

*Fruit* below the middle size, shortly turbinate, about two inches deep, and two and a quarter inches in diameter. *Eye* rather flat. *Stalk* half an inch long, thick, and inserted in a small cavity. *Skin* pale yellow, but of a red colour on the sunny side. *Flesh* soft, melting, and full of a sugary and highly-flavoured juice.

Ripe the middle of September.

This succeeds on both the quince and the pear stock.

3. EARLY BERGAMOT. *Pom. Mag.* t. 101.

*Fruit* middle-sized, roundish, flattened, depressed at the eye, towards which it is slightly angular, about two and a half inches long, and two and three-quarters inches in diameter. *Stalk* one and a quarter inch long, moderately thick, inserted in a shallow cavity. *Skin* green, with a tinge of yellow when ripe, with a few faint streaks of brownish red on the sunny side. *Flesh* yellowish white, very juicy, a little crisp and gritty, but very rich and sugary.

Ripe the end of August and beginning of September.

This Pear was sent into this country by the late M. Thouin, to the Horticultural Society, in 1820, where its present name has originated. It is a most excellent variety of its season, bears abundantly as an open standard, and deserves cultivation.



4. EARLY ROUSSELET. *Nursery Catalogues.*Rousselet Hâtif. *Duhamel*, No. 33.Perdreau. *Ib.*Poire de Chypre. *Ib.*

*Fruit* rather small, of a somewhat turbinate figure, about two inches long, and nearly the same in diameter.

*Eye* small, and sunk in a shallow basin. *Stalk* one inch long. *Skin* smooth, yellow, of a lively red with

several grey specks interspersed on the sunny side.

*Flesh* tender, with an agreeable sugary perfumed *Juice*.

Ripe the beginning and middle of August.

This succeeds on the quince as well as the pear stock.

5. FONDANTE DE BREST. *Duhamel*, No. 43. t. 17.Inconnu Chêneau. *Ib.*

*Fruit* middle-sized, slightly turbinate, but tapering both to the stalk and the crown, about two and a half inches long, and two and a quarter inches in diameter.

*Eye* small, with a connivent calyx, seated on the narrowed apex, without any basin. *Stalk* one and a half

inch long, slender, a little bent, inserted without any cavity. *Skin* thin, smooth, and shining, of a bright

green, with a few grey specks, marbled with pale brown, and shaded with red on the sunny side. *Flesh* white,

firm, and crisp, but not melting, except when past its best, although it has obtained a name to this effect.

*Juice* sweet, with an agreeable flavour.

Ripe the end of August and beginning of September.

This never succeeds well on the quince.

6. GREEN CHISEL. *Langley*, t. 62. f. 2.Green Chisel. *Forsyth*, Ed. 7. No. 3.

*Fruit* small, nearly globular, about one inch and a quarter across each way. *Eye* large in proportion to

the size of the fruit, prominently placed, with an open crumpled calyx. *Stalk* three quarters of an inch long,

straight, inserted without any cavity. *Skin* quite green all round; but sometimes, when fully exposed, it has a

faint brownish tinge on the sunny side. *Flesh* gritty. *Juice* a little sugary, with a slight perfume.

Ripe the beginning to the middle of August.

This little Pear is common throughout England. It does not appear to have been noticed among the French writers, and is probably of English origin. It is readily known by its growing in clusters, and by the branches being short, and growing erect. It is a small growing tree, and bears abundantly.

7. MUSK DRONE. *Miller*, No. 15.

Bourdon Musqué. *Duhamel*, No. 27.

*Fruit* rather small, of a roundish figure, a little flattened at the crown, somewhat like an orange, about one inch and a half each way. *Eye* rather large, placed in a wide hollow basin. *Stalk* one inch and a quarter long, straight, slender. *Skin* yellow. *Flesh* white, melting, with a rich juice.

8. MUSK ROBINE. *Miller*, No. 14.

Muscat Robert. *Duhamel*, No. 3. t. 2.

Poire à la Reine. *Ib.*

Poire d'Ambre. *Ib.*

Pucelle de Saintonge. *Knoop. Pom.* p. 137.

La Princesse. *Ib.*

Queen's Pear. *Forsyth*, Ed. 3. No. 14.

*Fruit* below the middle size, turbinate, but rounded at the stalk, about two inches deep, and one inch and three quarters in diameter. *Eye* open, with a flat spreading calyx. *Stalk* an inch long, bent, inserted without any cavity. *Skin* smooth, yellowish green, with a few grey specks interspersed. *Flesh* tender, between melting and breaking, with a rich musky juice.

Ripe the end of July and beginning of August.

This grows strong on the pear, middling on the quince.

9. ORANGE MUSQUÉE. *Miller*, No. 9. *Duhamel*, No. 25. t. 10.

*Fruit* middle sized, round, shaped somewhat like an orange, about two inches deep, and two inches and a quarter in diameter. *Eye* very small, flat on the summit. *Stalk* an inch long, obliquely inserted. *Skin* deeply reticulated like the orange, of a green colour, changing to yellow as it becomes ripe, and marbled with bright red on the sunny side. *Flesh* rich, with an agreeable musky juice.

Ripe the middle and end of August.

This succeeds on both the quince and pear stock.

10. ROBINE. *Duhamel*, No. 56. t. 27.

Royale d'E'té. *Ib.*

*Fruit* rather small, roundish turbinate, in the manner of the Musk Robine, about one inch and three quarters deep, and the same in diameter. *Eye* small, with a closed calyx, placed in a somewhat shallow plaited basin. *Stalk* half an inch long, thick, inserted without any cavity. *Skin* pale greenish yellow, marbled with a deeper green, becoming yellow as it ripens. *Flesh* white, half breaking, with a saccharine musky juice.

Ripe the middle and end of August.

This may be grafted on both the pear stock and quince ; on the latter it grows stronger, and bears more abundantly.

11. SALVIATI. *Miller*, No. 25. *Duhamel*, No. 21. t. 9.

*Fruit* middle-sized, nearly globular, about two inches in diameter. *Eye* small, open, in a regular round shallow basin. *Stalk* one inch and a half long, slender, inserted in a rather narrow shallow cavity. *Skin* of a yellow wax-like colour, marbled with red on the sunny side. *Flesh* tender, containing a rich sugary juice.



Ripe the end of August and beginning of September.

This does not succeed well on the Quince stock.

12. SUMMER ARCHDUKE. *Miller*, No. 19.

Brown Admiral. *Ib.*

Great Onion. *Ib.*

Archiduc d'E'té. *Duhamel*, No. 19. t. 8.

Amiré roux. *Ib.*

Ognonet. *Ib.*

*Fruit* middle-sized, of a roundish turbinate figure, about two inches deep, and the same in diameter. *Eye* small, open, with a very short calyx. *Stalk* three quarters of an inch long. *Skin* smooth, yellow on the shaded side, but of a brownish red when fully exposed to the sun. *Flesh* melting, with an agreeable well flavoured juice.

Ripe the beginning and middle of August.

This does not succeed well on the Quince stock.

13. SUMMER BERGAMOT. *Miller*, No. 31.

Hamden's Bergamot. *Ib.*

Bergamotte d'E'té. *Duhamel*, No. 45.

Milan de la Beuvrière. *Ib.*

Milan blanc. *Jard. Fruit.* t. 30.

*Fruit* below the middle size, round, and flattened at both the extremities, about two inches deep, and two inches and a quarter in diameter. *Eye* small, with an obtuse closed calyx, placed in a very shallow basin. *Stalk* half an inch long, thick, inserted in a small round cavity. *Skin* greenish yellow, with a good deal of pale brown russet, and specks on the sunny side. *Flesh* melting, with a sugary high-flavoured juice.

Ripe the beginning and middle of September.

This succeeds equally well on the Pear and the Quince.

14. SUMMER ROSE. *Pom. Mag.* t. 102.

Thorny Rose, *Miller*, No. 21.

Epine Rose, *Duhamel*, No. 57.

Poire de Rose, *Ib.*

Rosenbirne, *Kraft, Pom. Aust.*

Vol. i. p. 38. t. 84.

} according to the  
Pom. Mag.

*Fruit* below the middle size, round, depressed, about two inches deep, and two inches and a quarter in diameter. *Eye* open, placed in a shallow depression. *Stalk* an inch long, slender, inserted in a small roundish cavity. *Skin* inclining to yellow, speckled with russet; but of a bright rich red, intermingled with brown spots on the sunny side. *Flesh* white, juicy, rich, and sugary.

Ripe the middle and end of August.

This succeeds equally well on the Pear and the Quince.

The figure of the Summer Rose is that of an Apple rather than that of a Pear; and M. Noisette remarks, that it is so in a greater degree than any Pear he knows. It is a most excellent and beautiful variety, and bears well on an open standard.

## SECT. II. — *Summer. Conical-fruited.*

15. AUGUST MUSCAT. *Miller*, No. 20.

Aurate. *Duhamel*, No. 5. t. 2.

Muscat d'Août. *Ib.*

*Fruit* below the middle size, turbinate, compressed between the middle and the stalk. *Eye* small, open, a little depressed in a flattish crown. *Stalk* an inch long, straight, inserted in a somewhat oblique small cavity. *Skin* yellow, with a light red on the sunny side. *Flesh* breaking, sugary, and perfumed.

Ripe the middle of August.

This grows strong on the Pear; middling on the Quince.

16. CASSOLETT. *Miller*, No. 17. *Duhamel*, No. 44. t. 18.

Friole. *Ib.*

Lechefrion. *Ib.*

Muscat verd. *Miller*, No. 17. *Duhamel*, No. 44.  
t. 18.

Poire de Sillerie. *Knoop. Pom.* p. 135.

Verdasse. *Ib.*

*Fruit* small, of a roundish turbinate figure, two inches and a half long, and one inch and three-quarters in diameter. *Eye* open in a slightly plaited basin. *Stalk* half an inch long, thick, inserted in a hollow cavity. *Skin* yellowish green, and marked with red on the sunny side. *Flesh* crisp and tender, with a sugary, perfumed, musky juice.

Ripe the middle and end of August.

This succeeds equally well on both the Pear and the Quince.

17. CUISSE MADAME. *Duhamel*, No. 11. t. 5.

*Fruit* middle-sized, of a longish pyramidal turbinate figure, widest at the crown, and compressed between the middle and the stalk, about two inches and three quarters long, and two inches in diameter. *Eye* small, opens with a rounded calyx, seated in a slight depression, nearly flat. *Stalk* one inch and a half long, straight, somewhat obliquely inserted without any cavity. *Skin* smooth and shining all round, of a yellowish green colour on the shaded side, but of a reddish brown when exposed to the sun. *Flesh* half buttery, with abundance of sugary, perfumed, slightly musky juice.

Ripe the beginning and middle of August.

This grows strong on the Pear, but ill on the Quince.

The wood of the Cuisse Madame is long, straight, rather slender, and of a reddish or brownish red colour, totally different from that of the Windsor Pear, and differing also from that of our Jargonelle.

18. EPINE D'E'TÉ. *Duhamel*, No. 62. t. 30.

Fondante Musquée. *Ib.*

*Fruit* middle-sized, of a pyramidal figure, somewhat like a small Jargonelle, about two inches and three quarters long, and one inch and three quarters in dia-



meter. *Eye* small with a short calyx, placed in a very shallow, plaited basin. *Stalk* an inch, strong, inserted without any cavity. *Skin* smooth, thin, of a greenish yellow, with but little more colour when exposed to the sun. *Flesh* melting, with a rich musky juice.

Ripe the beginning and middle of September.

This succeeds equally well on the Pear and the Quince.

This is a very good Pear, and, it is said, had its name given it by Louis XIV.

19. GREAT BLANQUETTE. *Miller*, No. 10.

Grosse Blanquette. *Duhamel*, No. 13.

Roi Louis. *Bon Jard.* 1827. p. 305.

*Fruit* below the middle size, of a roundish turbinate figure, about two inches and a quarter long, and one inch and three quarters in diameter. *Eye* rather large and open. *Stalk* an inch long, stout. *Skin* smooth, yellow, and tinged with red on the sunny side. *Flesh* melting and full of a rich sugary juice.

Ripe the beginning and middle of August.

This succeeds equally well on the Pear and the Quince.

20. JARGONELLE. *Langley*, t. 61. fig. 3.; and of most English writers, but not of *Miller*. *Pom. Mag.* t. 108.

Epargne. *Duhamel*, No. 17. t. 7.

Beau Présent. *Ib.*

Saint Sampson. *Ib.*

Grosse Cuisse Madame. *Jard. Fruit.* t. 27.

Saint Lambert,

Poire des Tables des

Princes,

} of the French Gardens,  
} according to the *Pom. Mag.*

*Fruit* large, oblong, somewhat pyramidal, from three inches and a half to four inches long, and from two inches and a half to three inches in diameter. *Eye* open, with long segments of the calyx. *Stalk* two inches long, somewhat obliquely inserted. *Skin* greenish

yellow on the shaded side, with a tinge of brownish red when exposed to the sun. *Flesh* yellowish white, very juicy and melting, with a peculiarly rich agreeable flavour; round the core it is gritty, and more so, if grafted upon the Quince.

Ripe the middle and end of August.

The Jargonelle ripened at Twickenham, in 1727, on the 10th of July, O. S., or July 21st, N. S. *Langley*. A month sooner than at the present day.

This is much better grafted upon the Pear than the Quince. It is, like all other summer Pears if left upon the tree till fully ripe, of short duration in a sound state, not keeping above a few days; but if gathered while the fruit is firm, and kept in a cool room, it may be continued in eating for several days longer. It is readily distinguished from all other Pears of its season, by the large size of its fruit, by its long dangling branches, and by its very thickly pubescent leaves, particularly in the early part of the summer.

The Jargonelle was certainly brought from France, of which there is abundant evidence. The Jargonelle of the French is, however, not ours, but an inferior kind, green on one side, and red on the other. They call ours the *Grosse Cuisse Madame*, distinguishing it from the common *Cuisse Madame*. How this became possessed of so singular an appellation it is difficult to say. MAYER tells a long story of its origin, which is not much to the purpose; and MANGER relates an anecdote about Prince Eugene and one of his officers, who did not know that Dameschenkel was a Pear worth looking at. In Scotland the Jargonelle is cultivated on walls as far north as Pears will grow.

21. LAMMAS. *Hort. Soc. Cat.* No. 373.

*Fruit* rather small, of a pyramidal shape. *Stalk* half an inch long, straight. *Skin* pale yellow, tinged and slightly streaked with red on the sunny side. *Flesh* melting. *Juice* plentiful, of a very good flavour.

Ripe the beginning and middle of August.

This is a very excellent Pear for the market gardener, as it is not only a very good bearer, but the first strong Pear that comes to market, and the tree is hardy, and an erect handsome grower. It is in great plenty in the Lunn and Wisbeach markets.

22. LITTLE MUSCAT. *Miller*, No. 5.

Petit Muscat. *Duhamel*, No. 1. t. 1.

Sept-en-gueule. *Ib.*

*Fruit* very small, somewhat turbinate, little more than an inch long, and scarcely an inch in diameter. *Eye* small, with a reflexed calyx prominently placed on the summit. *Stalk* half an inch long, straight, inserted without any cavity. *Skin* yellow, coloured with dull red on the side next the sun. *Flesh* white, with a sugary musky perfume.

Ripe the middle and end of July; the first Pear which ripens.

It succeeds on both the Pear and the Quince.

23. LONDON SUGAR. *Nursery Catalogues*.

*Fruit* below the middle size, turbinate, and rather narrowed at the crown, about two inches long, and one inch and three quarters in diameter. *Eye* small, with a connivent calyx, rather prominently placed, and surrounded by irregular, puckered, apparently blistered plaits. *Stalk* an inch long, slender, inserted in a small oblique cavity. *Skin* pale green, approaching to pale lemon colour when fully ripe, with a slight brownish tinge when fully exposed to the sun. *Flesh* tender and melting. *Juice* saccharine, of a rich musky flavour.

Ripe the end of July and beginning of August.

The branches of this tree are long, slender, and for the most part drooping, in the manner of the Jargonelle. It is an excellent early fruit, and a hardy bearer, and may be found in great plenty, in the Norwich markets, under this name. It is very much like the Madeleine,



figured in the Pomological Magazine ; but its branches are pendulous, in the Madeleine they are ascending.

24. LONG STALKED BLANQUET. *Pom. Mag.* t. 41.

Blanquet à longue queue. *Duhamel*, No. 15. t. 6. f. B.

*Fruit* small, growing in clusters, inversely egg-shaped, about two inches long, and one inch and a half in diameter. *Eye* crumpled, prominently seated on the summit. *Stalk* one inch and a half long, slender, inserted without cavity. *Skin* deep clear green. *Flesh* tender, crisp, juicy, sweet, and excellent.

Ripe near the end of July.

This grows strong on the Pear, middling on the Quince. A good early Pear, and a great bearer ; very sweet, crisp, and juicy, and not rotting so soon as most of the Pears of the same season.

25. MADELEINE. *Pom. Mag.* t. 51.

Magdalene. *Jard. Fruit.* Vol. iii. t. 26.

Citron des Carmes. *Of the French, according to the Pom. Mag.*

*Fruit* below the middle size, turbinate, with a thickening on one side of the stalk, about two inches and three quarters long, and two inches and one quarter in diameter. *Eye* slightly hollowed. *Stalk* an inch long, slender, rather obliquely inserted. *Skin* yellowish green, with a little light bloom upon it, and a slight tinge of red when fully exposed to the sun. *Flesh* white, melting, buttery, sweet, and high flavoured.

Ripe the latter part of July.

This is said to have received its name from its ripening about the time of the Fête de Sainte Magdalène (22d July). I have not quoted the figure of the Madeline, or Citron des Carmes, of Duhamel, because it does not appear to be what the French now consider the Madeleine.

26. MANSUETTE. *Duhamel*, No. 92. t. 58. f. 1.

Solitaire. *Ib.*

Mansuette Solitaire. *Jard. Fruit.* t. 43.

*Fruit* pretty large, of a somewhat turbinate figure, compressed below the middle, and a little incurved towards the stalk; about three inches and three quarters long, and two inches and three quarters in diameter. *Eye* rather small, with an erect calyx, placed in a deep, plaited, angular basin. *Stalk* an inch long, bent, very obliquely inserted in an irregular cavity. *Skin* green, spotted with brown; but as it ripens it becomes yellow and tinged with red. *Flesh* white, half melting, and full of a well flavoured juice.

Ripe the beginning and middle of September.

This is better grafted on the Quince than on the Pear.

27. MUSK SUMMER BONCHRÉTIE. *Nursery Cat.*

Bonchrétien d'E'té Musquée. *Duhamel*, No. 91. t. 48.

*Fruit* above the middle size, somewhat pyramidal, compressed between the middle and the stalk, about three inches long, and two inches and a half in diameter. *Eye* rather large and open, with a crisp calyx, placed in a wide, irregular, angular basin. *Stalk* one inch and a half long, enlarged next the branch, and somewhat obliquely inserted with but little cavity. *Skin* greenish yellow, with a little grey russet; but on the sunny side of a brownish red, full of rough russetty specks. *Flesh* white and crisp, with an abundant, sugary, high-flavoured musky juice.

Ripe the beginning and middle of September.

This does not succeed at all upon the Quince.

It is sold by many nurserymen for the Summer Bonchrétien, a different Pear. The wood and manner of growth of the Musk Bonchrétien is a good deal like the Jargonelle; but the leaves of this are smooth at all times, in the Jargonelle they are covered with a thick pubescent down, especially in the spring and early part of the summer months.

28. ORANGE TULIPÉE. *Duhamel*, No. 79. t. 41.

Poire aux Mouches. *Duhamel*, No. 79. t. 41.

*Fruit* pretty large, of an oval, turbinate figure, about three inches long, and two inches and a half in diameter. *Eye* small, with a recurved calyx, seated in a pretty deep, plaited basin. *Stalk* short, inserted in a narrow angular cavity. *Skin* green on the shaded side, but of a brownish red, with grey specks, where exposed to the sun. *Flesh* melting, with an agreeable juice.

Ripe the beginning and middle of September.

This succeeds equally on both the Pear and the Quince.

29. PRINCE'S PEAR. *Miller*, No. 29.

Chair à Dame. *Duhamel*, No. 41. t. 16.

Cher Adame. *Ib.*

Poire de Prince. *Ib.*

*Fruit* above the middle size, somewhat round, but turbinate, and bent at the neck, about two inches and a quarter long, and two inches in diameter. *Eye* small, open, with an acute calyx, in a shallow slightly angular basin. *Stalk* half an inch long, strong, very obliquely inserted. *Skin* greyish russet, turning yellow with grey specks as it becomes ripe, and of a marbled red on the sunny side. *Flesh* rather crisp, with an abundant sweet highly-flavoured juice.

Ripe the middle and end of August.

This succeeds on both the Pear and the Quince.

30. RED MUSCADEL. *Miller*, No. 4.

Bellissime d'E'té. *Duhamel*, No. 80. t. 42.

Suprême. *Ib.*

*Fruit* middle-sized, turbinate, about three inches long, and two inches and a half broad. *Eye* rather deeply sunk in an obtuse-angled basin. *Stalk* an inch long, rather slender, and somewhat obliquely inserted. *Skin* pale yellow, slightly covered with thin russet, on the sunny side of an orange or bright red. *Flesh* tender. *Juice* plentiful and saccharine.



Ripe the beginning and middle of August.

This succeeds on both the Pear and the Quince.

The Red Muscadel generally produces a second crop of fruit, which ripens about the middle or end of September, but they are not so good as the former. It is a handsome upright growing tree, and a very excellent bearer.

31. ROI D'E'TÉ. *Duhamel*, No. 34. t. 12.

Gros Rousselet. *Ib.*

*Fruit* middle-sized, of a pyramidal turbinate figure, about three inches long, and two inches and a quarter broad. *Eye* small, open, placed on a nearly flat crown. *Stalk* one inch and three quarters long, slender, but considerably thickened next the fruit, where it is inserted in a small regular cavity. *Skin* rough, of a pale green, but on the sunny side of a dull red, covered all over with numerous grey russetty specks. *Flesh* half buttery, and melting, with a very agreeable sugary sub-acid juice.

Ripe the end of August and beginning of September.

This succeeds on both the Pear and the Quince.

32. ROUSSELET DE RHEIMS. *Duhamel*, No. 32. t. 11.

Petit Rousselet. *Jard. Fruit.* t. 31.

*Fruit* small, of a pyramidal figure, about the size and shape of the Rousselet d'Hiver, but more tapering to the stalk; two inches and a quarter long, and one inch and three quarters in diameter. *Eye* small, open, placed on a flat, somewhat depressed apex. *Stalk* an inch long, thick, inserted without any cavity. *Skin* greenish grey, becoming yellow as it ripens, with numerous dark russetty specks, and some dark colouring on the side exposed to the sun. *Flesh* half buttery, and melting, with a very high flavoured musky juice.

Ripe the end of August and beginning of September.

This succeeds very well on both the Pear and the Quince.

33. SABINE D'E'TÉ. *Hort. Trans.* Vol. 4. p. 275.

*Fruit* of a pyramidal form, broadest at the crown, and tapering to a round blunt point at the stalk. *Eye* small, not deeply sunk. *Stalk* an inch long, inserted in a shallow cavity. *Skin* perfectly smooth and even, of a yellow colour on the shaded side, and of a fine scarlet, minutely dotted when exposed to the sun. *Flesh* white, or nearly so, melting, juicy, and highly perfumed.

Ripe the beginning and middle of August.

Raised, in 1819, by M. Stoffels of Mechlin, and named by him after Mr. Sabine, at that time Secretary to the Horticultural Society of London.

34. SEIGNEUR D'E'TÉ. *Hort. Trans.* Vol. iv. p. 276.

*Fruit* above the middle size, of a blunt oval figure. *Skin* of a fine orange, with bright scarlet on the sunny side, sprinkled with small brown spots, and partially marked with larger ones of the same colour. *Flesh* melting, with an extremely small cone, and a rich high flavoured juice.

Ripe the beginning and middle of September.

This very beautiful Pear has been known in Flanders many years, fruit of which were sent to this country by M. Stoffels of Mechlin, and exhibited at the Horticultural Society, in 1819.

35. SKINLESS PEAR. *Miller*, No. 13.

Poire sans Peau. *Duhamel*, No. 35. t. 13.

Fleur de Guignes. *Ib.*

*Fruit* below the middle size, of a somewhat pyramidal figure, about two inches and a half long, and one inch and three quarters in diameter. *Eye* small, nearly closed, slightly depressed. *Stalk* one inch and a half long, slender, rather crooked, inserted in a small cavity. *Skin* extremely thin, smooth, pale green, with a few grey specks; on the sunny side yellow, marbled with light red. *Flesh* melting, with a most excellent sweet and perfumed juice.

Ripe the beginning and middle of August.

This grows strong on the Pear, but middling on the Quince.

36. SUMMER BONCHRÉTIEN. *Miller*, No. 24. *Pom. Mag.* t. 14.

Bonchrétien d'E'té. *Duhamel*, 90. t. 47. f. 4.

Gracioli. *Ib.* according to the *Pom. Mag.*

Die Sommer Christbirne. *Pom. Aust.* Vol. i. p. 38.

*Fruit* large, irregularly pyramidal, about four inches long, and three inches in diameter, exceedingly knobby and irregular in its outline, particularly about the eye. *Eye* small, prominent, in a narrow, shallow, obtuse-angled basin. *Stalk* two inches and a half long, irregular and crooked, very obliquely inserted, in a knobby, irregular cavity. *Skin*, when fully ripe, of a pale lemon colour, very slightly tinged with red on the sunny side, and covered all over with small green dots. *Flesh* yellowish, breaking, firm, juicy, very sweet and excellent. *Cone* very small, placed near the eye.

Ripe the middle of September.

This will take on both Pear and Quince, but should never be grafted on the latter stock.

A very excellent old Pear, mentioned by Parkinson, and by many modern Pomologists in France, Italy, Holland, and Germany, under various other names, not necessary to quote here as synonymes.

It succeeds best in this country on an east or west wall, being rather too tender for an open standard.

37. SUMMER FRANCRÉAL. *Pom. Mag.* t. 106.

Francreal d'E'té. *Diels*, *Pom.*

Vol. iii. p. 245.

Fondante, *Knoop* *Pom.* 93. t. 3.

France Canneel, *Ib.*

Gros Micet d'E'té. *Of some*

*French Gardens,*

} according to the  
} *Pom. Mag.*

*Fruit* rather large, turbinate, thickest about two-thirds



from the stalk, diminishing a little to the eye, about three inches and a quarter long, and three inches in diameter. *Eye* connivent, moderately depressed. *Stalk* short and thick. *Skin* green, nearly smooth, becoming pale yellowish-green, after the fruit has been gathered some time, and is fit for table. *Flesh* white, firm, juicy, becoming buttery and melting, rich and excellent.

Ripe the middle of September.

A very hardy tree, and a great bearer as an open standard.

38. WILLIAMS'S BONCHRÉTIEN. *Hort. Trans.* Vol. ii. p. 250. t. 16.

*Fruit* pretty large, of an irregular, pyramidal, and somewhat truncated form, from three to four inches long, and from two to three inches in diameter. *Eye* seated on the summit, and never in a hollow or cavity, as in other varieties called Bonchrétien. *Stalk* an inch long, very gross and fleshy. *Skin* pale green, mottled all over with a mixture of darker green and russet brown, becoming yellowish and tinged with red on the sunny side when fully ripe. *Flesh* whitish, very tender and delicate, abounding with a sweet and agreeably perfumed juice.

Ripe the end of August to the middle of September.

This Pear appears to have sprung up from seed in the garden of Mr. Wheeler, a schoolmaster at Aldermaston, in Berkshire, previously to 1770, as it was then a very young plant. An account of it was published by the Horticultural Society, as above, in 1816, at which time the garden in which the tree grew was in the possession of Wm. Congreve, Esq.

39. WINDSOR. *Of all English Gardens.*

*Fruit* middle-sized, oblong, obovate, not either pyramidal or turbinate, being widest above its middle, tapering to the crown, and suddenly contracted towards the stalk, where it is slender; about three inches and a half

long, and two inches and a quarter in diameter. *Eye* small, with a connivent calyx, prominently placed on the summit. *Stalk* an inch long, slender, convexly inserted without any cavity. *Skin* yellowish green, full of small green specks, becoming yellow when fully ripe, and tinged with orange on the sunny side. *Flesh* white, soft, with a little grit at the core, and a sugary astringent juice.

Ripe the end of August and beginning of September.

I have not quoted any synonymes of this Pear from foreign authors, not being able to satisfy myself of their identity with it. DUHAMEL's figure of Cuisse Madame is pyramiddally turbinate, evidently a different fruit.

The wood of the Windsor Pear is very stout, never producing laterals, perfectly erect, so much so as to be readily distinguished in the nursery from every other sort. The tree is by no means a hardy one, being very liable to canker, especially when planted either on gravelly or cold wet soils.

40. YAT. }  
Yut. } *Of the Dutch Gardens.*

*Fruit* rather small, turbinate, about two inches long, and one inch and three quarters in diameter, generally a little flattened on the opposite sides. *Eye* small, opens with a very short calyx, seated in a rather shallow uneven basin. *Stalk* an inch long, rather slender, obliquely inserted, without any cavity. *Skin* of a very thick russetty brown, thickly covered with round grey specks, and generally a little coloured when exposed to the sun. *Flesh* breaking and tender, with a very sugary, rich, and highly perfumed juice.

Ripe the middle and end of September.

The trees of this very valuable variety grow large, and the branches are drooping like those of the Jargonelle, but much more slender and numerous. A very hardy bearer, brought from Holland by the late Thomas

Harvey, Esq., and planted in his garden at Catton, near Norwich, about sixty years ago, along with some plants of the Dutch Mignonne Apple, both sorts of which are now growing.

SECT. III. — *Autumnal. Round-fruited.*

41. ASTON TOWN. *Hooker, Pom. Lond. t. 18.*

Aston Town. *Pom. Mag. t. 139.*

*Fruit* middle-sized, of a roundish turbinate figure, somewhat like a narrow-crowned Crasanne, but more tapered next the stalk, about two inches and a half deep, and nearly the same in diameter. *Eye* small, shallow. *Stalk* one inch and a half long, slender, protruding in a direct line from the base, and inserted with but little cavity. *Skin* pale greenish white, rugose, covered with numerous grey russetty specks, like the Crasanne. *Flesh* tender, buttery, and full of a most excellent saccharine perfumed juice.

Ripe the beginning and to the end of October.

Branches long and rather slender, flagelliform, with a manner of growing peculiar to this tree, that is, a tendency to twist round in growing upwards; so that at a distance, when planted as a standard, it may be distinguished from every other sort.

This most excellent Pear is at present but little known in many parts of England. It is, however, well known, and extensively cultivated in the north-west counties of Lancaster, Chester, and Hereford. In the latter county, particularly at Shobden Court, and at Garnstone, it is grown in abundance, both on walls, espaliers, and on open standards, where it furnishes constant crops of most perfect fruit, fully equal in goodness to those of the Crasanne, which it somewhat resembles. It was raised many years ago at Aston, in Cheshire.

42. AUTUMN BERGAMOT. *Miller, No. 32. Pom. Mag. t. 120.*



Common Bergamot, { *Hort. Soc. Cat.* No. 52. *Ib.*  
 York Bergamot, { No. 62. according to the  
*Pom. Mag.*

*Fruit* small, approaching the middle size, depressed, globular, about two inches and a half deep, and the same in diameter. *Eye* small, open, in a regular-formed shallow depression. *Stalk* short and thick, inserted in a rather wide funnel-shaped cavity. *Skin* rather rough, yellowish green; but of a dull brown on the sunny side, and full of grey scabrous specks. *Flesh* whitish, melting, a little gritty next the core, with a sugary and richly perfumed juice.

Ripe the beginning of October, and good till the end.

This succeeds well on both the Pear and the Quince.

I have not quoted Duhamel, as he has given two figures of his Bergamotte d'Automne, neither of which appears to correspond with our Autumn Bergamot.

It is one of the best Pears of the season, and it is also one of the most ancient, supposed to have been in this country ever since the time of Julius Cæsar.

43. BELLE ET BONNE. *Pom. Mag.* t. 118.

Belle et Bonne. *Baumann's Catalogue.*

Schöne und Gute. *Taschenbuch*, p. 431. according to the *Pom. Mag.*

*Fruit* large, globular, depressed, about three inches deep, and three inches and a half in diameter. *Eye* large, open, with short crumpled segments of the calyx, in a shallow and rather uneven depression. *Stalk* one inch and a half long, curved, slightly inserted in a narrow cavity. *Skin* pale yellow, mixed with green, a little russetty on the sunny side, and slightly tinged with a few faint streaks of pale brown. *Flesh* white, a little gritty, but soft and mellow, with a saccharine, rich, and perfumed juice.

Ripe the end of September, and is good for two or three weeks.

It succeeds well on both the Pear and the Quince.

This very valuable variety was introduced by the Horticultural Society in 1826, to whom it was sent by Messrs. Baumann, of Bollwiller. It has been cultivated here under the erroneous names of Charles d'Autriche and Belle de Bruxelles, both of which are different fruits from this.

44. BERGAMOTTE CADETTE. *Duhamel*, No. 54.  
t. 44. f. 2.

Poire de Cadette. *Ib.*

*Fruit* middle-sized, roundish, or sub-turbinate, about two inches and three quarters deep, and the same in diameter. *Eye* small, almost closed, very little sunk in a somewhat flattened apex. *Stalk* an inch long, thick, inserted in a rather shallow angular cavity. *Skin* smooth, yellowish, and shaded with red on the sunny side. *Flesh* and *Juice* excellent, little inferior to any of the other Bergamots.

Ripe the beginning and middle of October.

This succeeds on both the Pear and the Quince.

45. BEZY D'HERI. *Duhamel*, No. 23.

Besideri. *Miller*, No. 45.

*Fruit* middle-sized, of a somewhat roundish ovate figure, about two inches and a half long, and two inches and a quarter in diameter. *Eye* open, flat. *Stalk* one inch and a quarter long, slender, curved. *Skin* smooth, pale green, inclining to yellow, slightly tinged with red on the sunny side. *Flesh* rather dry, and but indifferent for eating, but it bakes well.

In use October and November.

This Pear takes its name from *Heri*, a forest in Bretagne, between Rennes and Nantes, where it was found in a wild state.

46. BEZY DE LA MOTTE. *Duhamel*, 82. t. 44. f. 5.  
*Pom. Mag.* t. 143. *Hort. Trans.* Vol. 5. p. 132. t. 2.  
f. 2. *Hort. Soc. Cat.* No. 36.

Bein Armudi, } Of some Collections, ac-  
 Beurré blanc de Jersey, } cording to the *Pom. Mag.*

*Fruit* pretty large, of a roundish turbinate figure, about three inches deep, and the same in diameter. *Eye* small, open, sunk in a round shallow basin. *Stalk* an inch long, bent, strong, and inserted in a small but widish cavity. *Skin* yellowish green, covered with grey russetty specks, becoming yellow when fully ripe. *Flesh* white and melting, with a rich, sugary, high-flavoured juice.

Ripe the beginning and middle of October, and will keep till the end of November.

This succeeds on both the Pear and the Quince. It bears very well on a standard, but better as an espalier. The fruit is generally larger than the specimen figured in the Horticultural Transactions. It is a most excellent Pear, and well deserves cultivation.

47. CHARLES D'AUTRICHE. *Hort. Trans.* Vol. iii. p. 120. *Ib.* Vol. iv. p. 521.

*Fruit* large, very handsome, about three inches and a half long, and three inches broad, in colour something like a white Beurré, but in shape more convex and irregular. *Eye* in a confined hollow, not deeply sunk. *Stalk* an inch long. *Skin* greenish yellow, profusely sprinkled with brown specks, and partially russetted. *Flesh* white, melting, very juicy, with a rich high flavour, but with little perfume.

Ripe the beginning to the end of November.

A very fine and beautiful fruit, raised by Dr. Van Mons, and sent to the Horticultural Society, where it was exhibited in November 1816.

48. CRASANNE. *Langley*, t. 65. f. 5. *Miller*, No. 46. *Duhamel*, No. 49. t. 22.

Beurré Plat. *Knoop. Pom.* p. 154.

*Fruit* above the middle size, of a roundish turbinate figure, about two inches and a half deep, and a little



more in diameter. *Eye* small, and placed in a deep narrow basin, something like the eye of an apple. *Stalk* one inch and a quarter long, crooked, slender, and inserted in an open shallow cavity. *Skin* greenish yellow, thinly covered with a reticulated grey russet. *Flesh* extremely tender, buttery, and full of a rich saccharine juice.

Ripe the beginning of November, and will keep till Christmas.

The Crasanne ripened at Twickenham, in 1727, on September 20. O. S., or October 1. N. S. *Langley*.

This succeeds on both the Pear and the Quince; but it is much better grafted upon the Pear stock.

M. de la Quintinie says, the Crasanne takes its name from *ecrasé* (flattened or crushed), its form generally giving to the fruit the appearance of having been pressed down. It is a most excellent bearer upon an east or south-east wall, and one of the very best Pears of its season.

Its time of keeping in perfection may be considerably lengthened, by gathering the crop at three different times; the first, a fortnight or more before it is ripe; the second, a week or ten days afterwards; and the third, when fully ripe: this last gathering will be the first to be brought to table, the middle gathering the next, and the first will be the last in succession.

By this mode of proceeding, this, as well as all the Autumnal Pears, may be kept several weeks longer in perfection, especially after hot summers, than by the usual method of waiting till the crop is ripe, and then gathering the whole at once.

49. DOUBLE D'AUTOMNE. *Hort. Soc. Cat.* No. 227.

*Fruit* middle-sized, in the form of a Bergamot, handsomely round, without angles, and tapering towards the stalk. *Eye* small, open, with very short segments of the calyx, sunk in a handsome, round, shallow basin. *Stalk* three quarters of an inch long, inserted in a small

oblique, slightly-lipped cavity. *Skin* an entire cinnamon russet, through which a little green appears, the whole covered with numerous light grey specks. *Flesh* white, breaking, a little gritty, but mellow. *Juice* saccharine, very excellent, with a little perfume.

Ripe the end of October, and good all November.

A very handsome new Pear, and very excellent when in perfection.

50. ECHASSERY. *Miller*, No. 55. *Duhamel*, No. 66. t. 32.

Bezy de Chassery. *Ib.*

Bezy de Landey. *Knoop. Pom.* p. 134.

Poire d'Œuf. *Ib.*

*Fruit* middle-sized, of a roundish, turbinate figure, something like a Citron, or the Ambrette, but smaller next the stalk, about two inches and a half long, and two inches in diameter. *Eye* small, with an open flat calyx, placed in a shallow plaited basin. *Stalk* one inch and a quarter long, straight, a little knobby, inserted in an irregularly formed cavity. *Skin* smooth, green, with a few grey specks, becoming yellow as it ripens. *Flesh* melting and buttery, with a rich, sugary, perfumed juice.

Ripe in November, and will generally keep good till Christmas.

This succeeds on both the Pear and the Quince.

51. ELTON. *Hort. Trans.* Vol. ii. p. 1. t. 1.

*Fruit* middle-sized, of an oval figure, a little broader towards the crown. *Eye* very small, nearly free from the segments of the calyx, and very slightly imbedded. *Stalk* rather stout, straight, and deeply inserted. *Skin* of a greenish russetty grey, with numerous specks of a darker russet, and tinged with orange on the sunny side, which is generally towards the stalk, as the fruit is mostly pendent from the extremities of the branches. *Flesh* crisp when in perfection, and of an excellent

flavour ; but will be mealy if kept too long upon the tree.

Ripe the middle of September, and by gathering at different times, may be kept five weeks. Its season generally terminates with the commencement of the Autumn Bergamot.

In 1812, the original tree, about 170 years of age, was standing in an orchard in the parish of Elton, in Herefordshire, from whence it received its name from Mr. Knight, who thinks it may remain in health three centuries, as it is now in a very vigorous state of growth. It is much better as an open standard than if cultivated against a wall.

52. GANSEL'S BERGAMOT. *Hooker, Pom. Lond.* 17. *Pom. Mag.* t. 35.

Brocas Bergamot. *Of some English Nurseries.*

Ives's Bergamot. *Of the Norwich Gardens.*

Bonne Rouge. *Of the French Gardens.*

*Fruit* ovate, very much flattened at the crown, of a very regular figure, quite destitute of angles, about three inches deep, and three inches and a half in diameter. *Eye* small, with a very short calyx. *Stalk* short and fleshy, thickening on the back of its bent part. *Skin* dull brown, like that of the Brown Beurré, a little marked with dashes of a deeper colour. *Flesh* white, melting, very sweet, rich, and high flavoured.

Ripe the middle of November, and will keep good a month.

This most excellent Pear is a native of our own country, as appears by a letter from David Jebb, Esq., of Worcester, to John Williams, Esq., of Pitmaston, in 1818, in which he says, " the Gansel's Bergamot was obtained from a seed of the Autumn Bergamot, by his uncle, Lieutenant-General Gansel, at his seat at Donnelland Hill, near Colchester, about half a century ago, namely, in 1768." The Bonne Rouge of the French is



evidently the same sort, and the name must have been given to it after its having been received from this country. How it came to be named Brocas Bergamot does not appear; the fruit bearing this name on the Continent is the Easter Bergamot. It is much too tender to bear as an open standard in any part of England; nor does it succeed as an espalier: it requires an east or a south-east wall, where it ripens perfectly.

53. GREEN SYLVANGE. *Hort. Trans.* Vol. v. p. 430.

Sylvange Vert. *Hort. Soc. Cat.* No. 585.

Bergamotte Sylvange. *Jard. Fruit.* t. 33.

*Fruit* middle sized, in shape somewhat like a Bergamotte. It is swoln in the middle, and irregular in its outline, usually flattened towards the head; rounded towards the stalk, or terminated by a very blunt point. *Eye* small, and lies in a slightly depressed hollow, the edge of which is studded with small knobs. *Stalk* short, slender, obliquely inserted under a slight lip. *Skin* rough, of a bright green on the shaded side; but where exposed to the sun of a deeper green, sprinkled with grey spots, and marked with almost black blotches. *Flesh* green near the skin, white in the centre, fine, soft, and melting, with a saccharine juice, of a peculiarly agreeable flavour.

Ripe in October, and will keep two months.

This succeeds best on the Pear, not on the Quince.

There are three sorts of Pears called Sylvanges; the *yellow*, the *long*, and the *green*, which derive their name from a hamlet, situated about two miles west of the road leading from Metz to Thionville; of these the *green* is the most esteemed. All the Sylvanges are rather tender where they are natives; they will, of course, require a wall in this country, and a favourable aspect.

54. GREY DOYENNÉ. *Pom. Mag.* t. 74. *Hort. Trans.* Vol. i. p. 230. *Duhamel*, 84. t. 47. *Jard. Fruit.* Vol. iii. p. 114. t. 41.

Red Doyenné,  
 Doyenné Gris,  
 Doyenné Roux,  
 Doyenné d'Automne,

} of some Collections, accord-  
 ing to the *Pom. Mag.*

*Fruit* not quite so large as that of the White Doyenné, and more turbinate, about two inches and three quarters, or three inches long, and nearly the same in diameter. *Eye* very small, mostly closed, and placed in a shallow impression. *Stalk* half an inch long, stout, rather deeply inserted in a narrow short-lipped cavity. *Skin* covered with a bright cinnamon russet; occasionally, in high ripened specimens, red next the sun. *Flesh* yellowish white, rich, melting, and sugary, of excellent flavour.

Ripe the end of October, and will keep a few weeks.

This succeeds on both the Pear and the Quince.

A very handsome and hardy fruit, highly deserving of cultivation.

55. JALOUSIE. *Duhamel*, No. 86. t. 47. f. 3.

*Fruit* pretty large, of a roundish turbinate figure, pinched in a little towards the stalk, about three inches long, and nearly the same in diameter. *Eye* small, rather deeply sunk, in a wide well formed hollow. *Stalk* an inch long, curved, and inserted in a small round cavity. *Skin* of a thin russetty or chestnut colour on the shaded side; but of a dull red where exposed to the sun. *Flesh* soft and buttery, with a saccharine juice, and of an excellent flavour.

Ripe the end of October and beginning of November.

This languishes and perishes in a few years on the Quince.

56. LANSAC. *Miller*, No. 47. *Duhamel*, No. 109. t. 57.

Dauphine. *Ib.*

Satin. *Ib.*

*Fruit* below the middle size, nearly globular, about

two inches deep, and the same in diameter. *Eye* small, with a recurved calyx, placed on the convex part of the apex. *Stalk* three quarters of an inch long, straight, with a strong curb or embossment next its insertion in the fruit. *Skin* smooth, of a yellowish green colour. *Flesh* yellowish, melting, with a sugary, slightly perfumed juice.

Ripe in November, and will keep till Christmas.

This succeeds on both the Pear and the Quince.

57. MOOR-FOWL EGG. *Hort. Soc. Cat.* No. 416.

*Fruit* rather small, of a globular-ovate figure, abruptly tapering from the middle, both to the crown and the stalk, about two inches and three quarters deep, and the same in diameter. *Eye* small, open, with a short, slender, strigose calyx, placed in a rather narrow and shallow basin. *Stalk* one inch and a half long, slightly inserted by the side of a small elongated lip. *Skin* pale yellow, mixed with green, and tinged on the sunny side with a lively orange-brown, interspersed with numerous minute russetty spots. *Flesh* yellowish white, a little gritty, but tender and mellow. *Juice* sugary, with a slight perfume.

Ripe the end of September, and will keep two or three weeks.

This is a Scotch variety, and partakes something of the Swan's Egg. It is a desirable and hardy fruit.

58. PRINCESS OF ORANGE. *Pom. Mag.* t. 71.

Princesse d'Orange. *Hort. Trans.* Vol. iv. p. 277.

*Fruit* roundish, turbinate, about the size of a White Beurré, two inches and three quarters deep, and the same in diameter. *Stalk* half an inch long, inserted in a shallow cavity. *Skin* a bright reddish-orange russet. *Flesh* yellowish white, sugary, and rich; it is in some seasons perfectly melting, but occasionally is a little gritty.

It is in perfection in October.



This succeeds equally well upon the Pear and the Quince.

The Princess of Orange is a very handsome and desirable autumn Pear. It was raised in 1802 by the Comte de Coloma, as we learn from the *Hort. Trans.*

59. SWISS BERGAMOT. *Miller*, No. 33.

Bergamotte Suisse. *Duhamel*, 47. t. 20.

*Fruit* middle-sized, somewhat turbinate, and pinched in towards the stalk; about two inches and a half long, and two inches and a quarter in diameter. *Eye* small, in a shallow depressed basin. *Stalk* three quarters of an inch long, slender, a little warted, inserted in a small oblique cavity. *Skin* green, striped with red, turning yellow as it ripens. *Flesh* melting, and full of juice, but not so high flavoured as in other Bergamots.

Ripe the end of September and beginning of October.

This succeeds equally well on the Pear and the Quince.

60. VARIEGATED CRASANNE.

Crasanne Panachée. *Duhamel*, No. 50. t. 23.

*Fruit* scarcely differing from the Crasanne described before, of which it is a variety. The branches are not so strong, and the leaves have a very lively appearance, the entire margin of each being of a pale yellow when they first expand, and become white when fully grown.

It makes a very handsome appearance in the shrubbery among other ornamental trees; but its fruit can only be obtained by planting it against a warm wall.

#### SECT. IV. — *Autumnal Conical-fruited.*

61. AH, MON DIEU. *Duhamel*, No. 38.

Mondieu.

Poire d'Amour. } *Of the French Gardens.*

*Fruit* rather small, of an oblong turbinate figure, about two inches and a half long, and two inches in

diameter. *Eye* small, rather prominent, surrounded by a few slight plaits. *Stalk* an inch long, rather stout, curved, with a small embossment at its insertion. *Skin* yellow on the shaded side, but of a beautiful red, with numerous darker dots, where exposed to the sun. *Flesh* white, tender, and full of a very rich perfumed juice.

It ripens upon the tree the end of September, and will not keep above two or three weeks.

This succeeds on both the Pear and the Quince.

62. ALEXANDRE DE RUSSIE. *Hort. Soc. Cat.* No. 5.

*Fruit* above the middle size, somewhat obliquely pyramidal, with a very uneven knobby surface, about three inches and a half long, and two inches and three quarters in diameter. *Eye* open, with short narrow segments of the calyx, placed in a shallow, narrow, plaited hollow. *Stalk* half an inch long, thick, almost horizontally inserted under an elongated knobby lip. *Skin* greenish yellow, but almost wholly covered with a cinnamon-grey russet. *Flesh* almost white, gritty, but tender and mellow. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep more than two or three weeks.

This is a very fine Bonchrétien-shaped variety, which has been lately raised in Flanders, and sent to the Horticultural Society, in whose garden it, in 1830, produced some uncommonly fine fruit upon an open standard, from which this description is taken.

63. AUTUMN COLMAR. *Hort. Gard. Coll.*

*Fruit* middle-sized, oblong, in shape that of a Colmar, but irregular in its outline, about three inches long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, slightly sunk in an uneven depression. *Stalk* an inch long, straight, inserted in a small uneven cavity. *Skin* pale yellow, sprinkled with russetty specks, which become broader on the sunny

side, and spread into a thin russet. *Flesh* rather gritty but mellow, with a sugary and slightly perfumed juice.

Ripe the beginning of October, but will not keep more than two or three weeks in perfection.

This is another of the new Flemish Pears, grown in the Horticultural Society's Garden at Chiswick, and bears extremely well upon an open standard.

64. BELLE LUCRATIVE. *Hort. Soc. Cat.* No. 41.

Fondante d'Automne. *Ib.* No. 269.

*Fruit* middle-sized, round in its outline, tapering to the stalk, and a little uneven in its surface, about three inches deep, and two inches and three quarters in diameter. *Eye* open, with a very short calyx, in a shallow rather oblique impression. *Stalk* an inch long, strong, curved, inserted in a very narrow, oblique, shallow cavity. *Skin* pale yellow, mixed with green, slightly russeted. *Flesh* a little gritty, but very soft, mellow, and tender. *Juice* abundant, sugary, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep above two or three weeks.

Another of the new Flemish Pears, grown in the Horticultural Society's garden at Chiswick, on an open standard. It is good and handsome.

65. BELLISSIME D'AUTOMNE. *Duhamel*, No. 12. t. 19. f. 1.

Vermilion. *Ib.*

Petit Certeau. *Jard. Fruit.* t. 27.

*Fruit* middle-sized, of a long pyramidal shape, somewhat like the Jargonelle, about three inches long, and two inches in diameter. *Eye* pretty deep. *Stalk* an inch long, thickened next the fruit, and obliquely inserted. *Skin* smooth, yellow on the shaded side; but of a bright red, and full of grey specks, where fully exposed to the sun. *Flesh* white, crisp; on some soils it is half buttery. *Juice* sweet, and highly flavoured.



Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

66. BEURRÉ KNOX. *Hort. Soc. Cat.* No. 104.

*Fruit* above the middle size, oblong, in form somewhat like the Brown Beurré, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, open, in a very narrow shallow depression. *Stalk* an inch long, crooked, diagonally inserted under a short, knobby, elongated lip. *Skin* pale green, with a little thin brownish-grey russet on the sunny side. *Flesh* a little gritty, but mellow. *Juice* saccharine, but without any peculiar flavour.

Ripe the middle and end of October, and will keep a few weeks in perfection.

Another of the newly raised Flemish Pears, grown in the Horticultural Garden at Chiswick, upon an open standard.

67. BEZY DE MONTIGNY. *Duhamel*, No. 83. t. 44, f. 6.

Trouvé de Montigny. *Hort. Soc. Cat.* No. 122.

*Fruit* middle-sized, pyramidal, somewhat like the Bezy de la Motte in figure, about two inches and three quarters long, and two inches and a quarter in diameter, compressed towards the stalk. *Eye* small, with a reflexed calyx, in a round shallow basin. *Stalk* an inch long, stout, inserted in a small oblique-lipped cavity. *Skin* very smooth, green, turning yellow as it becomes matured. *Flesh* white, a little gritty, but melting, with a sugary somewhat musky juice.

Ripe the end of September and beginning of October.

This succeeds on both the Pear and the Quince.

68. BEZY VAET. *Hort. Trans.* Vol. v. p. 407.

*Fruit* somewhat of the shape of a Swan's Egg, but larger. *Eye* a little sunk. *Stalk* an inch long. *Skin* dull green, covered with russetty spots. *Flesh* yellowish,

perfectly melting, remarkably sweet, and very agreeably perfumed.

Ripe in November, and will keep a month or more.

Raised by M. Parmentier, at Enghien, and exhibited at the Horticultural Society in 1820.

69. BISHOP'S THUMB. *Hort. Soc. Cat.* No. 126.

*Fruit* long, rather slender, slightly tapering from the crown to the stalk, having an irregular and slightly knobby outline, in the manner of the Calebasse, about three inches and three quarters long, and two inches in diameter. *Eye* small, open, with slender segments of the calyx, slightly sunk in an uneven hollow. *Stalk* one inch and a half long, slender, recurved, and obliquely inserted in a two-lipped cavity. *Skin* dark green, almost wholly covered with an iron-coloured russet, on the sunny side of a dark rufous brown, thickly sprinkled with grey russetty dots. *Flesh* greenish yellow, melting, with an abundance of rich, saccharine, high-flavoured juice.

Ripe the middle to the end of October.

A very excellent Pear, although its figure is far from being handsome. Decidedly distinct from Calebasse.

70. BONCHRÉTIEN FONDANTE. *Hort. Soc. Cat.* No. 138.

*Fruit* above the middle size, oblong, with a pretty regular outline, about three inches and a half long, and two inches and three quarters in diameter. *Eye* small, with a closed calyx, slightly sunk in a narrow and pretty regular hollow. *Stalk* three quarters of an inch long, rather stout, curved, and slightly inserted in a narrow round cavity. *Skin* pale green, a good part of which is covered with a deep cinnamon russet, thickly sprinkled with light-coloured russetty specks. *Flesh* yellowish white, a little gritty, but rich and buttery, and full of a highly saccharine rich-flavoured juice.

Ripe the end of October, and will keep good a month.

This most excellent Pear is also a newly raised Flemish variety, grown in the Horticultural Society's garden at Chiswick, on an open standard.

71. BROWN BEURRÉ. *Miller*, No. 34. *Pom. Mag.* t. 114.

Beurré. *Of Duhamel*, 75. t. 38.

Beurré Gris. *Knoop. Pom.* p. 135.

Beurré Rouge. *Ib.*

Beurré Doré. *Ib.*

Beurré d'Anjou. *Ib.*

Beurré d'Or. *Ib.*

Beurré d'Ambleuse. *Ib.*

Beurré d'Amboise. *Ib.*

Poire d'Amboise. *Ib.*

Isambert. *Ib.*

Red Beurré,	} <i>Of English Catalogues</i> , accord-
Golden Beurré,	
Beurré du Roi,	
	ing to the <i>Pom. Mag.</i>

*Fruit* large, of an oblong figure, about four inches long, and three inches in diameter, tapering to the stalk. *Eye* small, with a converging calyx, placed in a shallow depression. *Stalk* three quarters of an inch long, rather stout, and thickening obliquely into the fruit. *Skin* greenish yellow, appearing through a covering of thin russet, coloured more or less with brown or red on the sunny side. *Flesh* white, with some greenish veins through it, melting, buttery, juicy, rich and excellent.

Ripe in October, and will keep good only a few weeks.

This succeeds equally well on the Pear and the Quince.

This highly esteemed and well known Pear has had many different names assigned to it, as will be seen by the synonyms above quoted, and it has probably many more. Those which relate to colour, such as Grey, Golden, and Red, have originated from trees on different stocks, on different soils, and in different situ-



ations, of climate and of aspect, which, the practical gardener is well aware, contribute materially, not only to the colour of the Pear, but of the Apple and the Peach. Other names, and of these not a few, arise from the locality of places where the fruit happens to be cultivated. The Beurré Pear in France, as well as in this country, is esteemed as the best of its season. It is, however, a very tender tree, and more frequently cankered than any other Pear cultivated in English gardens; on this account alone it is absolutely necessary to plant it against a wall, upon a sound dry soil, and against a south or south-east aspect. Without attending to these particulars in the Brown Beurré Pear, all attempts to obtain fine and perfect specimens of fruit will be attended with disappointment.

72. CALEBASSE. *Hort. Soc. Cat.* No. 164.

Calebasse Musquée. *Knoop. Pom.* p. 94. t. 3.

*Fruit* long, very irregular in figure, broadly angular, and knobby, about four inches long, and two inches and a half in diameter, compressed below the middle, and bent. *Eye* open, with a very short acute calyx. *Stalk* one inch and a half long, bent, obliquely inserted under one or two knobby lips. *Skin* greyish yellow, tinged with a deeper yellow on the sunny side, and partially covered with a thin orange-grey russet. *Flesh* breaking a little gritty, with a very saccharine and plentiful juice.

Ripe the end of September, and will keep two or three weeks.

73. CAPIAUMONT. *Hort. Trans.* Vol. v. p. 406.

Capiaumont. *Pom. Mag.* t. 59.

Beurré de Capiaumont. *Hort. Soc. Cat.* No. 91.

*Fruit* middle-sized, turbinate, regularly tapering to the stalk, about three inches and a quarter long, and two inches and a half in diameter. *Eye* not at all sunk, but level with the extremity. *Stalk* scarcely half an inch

long, inserted without any cavity. *Skin* a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun. *Flesh* yellowish, melting, buttery, very rich, and highly flavoured.

Ripe the middle of October, and will keep for two or three weeks.

This succeeds equally well upon the Pear and the Quince.

It is one of the best of those varieties raised in Flanders during the period when so large an accession was made to the cultivated fruits of that country. It is recorded to have owed its origin to a M. Capiaumont, of Mons. The first specimens which were seen in this country came to the Horticultural Society in 1820, from M. Parmentier, of Enghien.

It bears well as a standard, but is best cultivated as an open dwarf, grafted upon a Quince stock.

74. CHAT-BRÛLÉ. *Duhamel*, No. 116.

*Fruit* middle-sized, of a pyramidal turbinate figure, about two inches and three quarters long, and two inches in diameter. *Eye* small, placed in a shallow plaited hollow. *Stalk* an inch long, obliquely inserted. *Skin* smooth, shining, of a pale yellow, but of a dark brown on the sunny side. *Flesh* melting, but not very juicy, and if kept too long is apt to grow mealy.

75. DARIMONT. *Hort. Soc. Cat.* No. 215.

*Fruit* middle-sized, oblong, in some specimens slightly pyramidal, tapering a little towards the stalk, about three inches long, and two inches and a quarter in diameter. *Eye* small, open, the segments of the calyx generally falling off before the fruit is fully grown, placed in a very narrow shallow depression, and surrounded by a few slightly radiated plaits. *Stalk* three quarters of an inch long, inserted in a small uneven cavity, sometimes obliquely inserted under a small elongated lip. *Skin* a complete yellowish grey russet,

sprinkled with numerous scabrous specks. *Flesh* white, gritty, but melting, with a saccharine, slightly musky, and somewhat astringent juice.

Ripe the end of September and beginning of October.

This is another of the new Flemish Pears, grown in the Horticultural Garden at Chiswick, upon an open standard.

76. DÉLICES D'ARDENPONT. *Hort. Soc. Cat.* No. 217.

*Fruit* above the middle size, oblong pyramidal, enlarged beyond the middle, and compressed towards the stalk, with an uneven and somewhat knobby surface, about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, in a narrow shallow depression, surrounded by a few slight obtusely knobby plaits. *Stalk* an inch long, rather thick, curved, inserted in a rather oblique narrow cavity. *Skin* pale yellow, full of small grey russetty dots, and partially covered with a thin cinnamon-coloured russet. *Flesh* yellowish white, rather gritty, but very mellow when matured, and full of a sugary, slightly astringent, pleasant, somewhat musky, perfumed juice.

Ripe the beginning and middle of October.

This is another of those very fine Pears lately introduced from Flanders, and grown in the Horticultural Society's garden at Chiswick, upon an open standard. It was raised by the late Counsellor Hardenpont, of Mons, by whom a number of other good Flemish Pears were obtained from seed some years ago.

77. DILLEN. *Hort. Trans.* Vol. iii. p. 119.

Gros Dillen. *Hort. Soc. Cat.* No. 223.

*Fruit* ovate, irregularly turbinate, about three inches and a half long, and nearly three inches in diameter. *Eye* flat. *Stalk* short and thick. *Skin* yellowish green,



slightly speckled with brown. *Flesh* white, with a slight musky flavour, and very little core.

Ripe early in October, and will keep a few weeks.

A fine buttery Pear of the first order, and very handsome. It was received by the Horticultural Society from Dr. Van Mons, of Brussels, in 1817.

78. DOYENNÉ PANACHÉ. *Hort. Trans.* Vol. vii. p. 177.

*Fruit* in form the same as the Grey Doyenné, but tapers a little more towards the stalk. *Skin* a bright clear yellow, faintly striped with green and red, and sprinkled all over with small russety brown dots. *Flesh* white, melting, sweet, and very agreeable; but it is not so high-flavoured as the Grey Doyenné.

In eating from October till Christmas.

79. DOYENNÉ SANTELETE. *Hort. Soc. Cat.* No. 241.

*Fruit* above the middle size, pyramidally oblong, not much unlike a Chaumantelle in shape, but narrow at the crown, and more compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, open, with a very shut strigose calyx, slightly sunk in a narrow obtusely angular hollow. *Stalk* an inch long or more, curved, very slightly inserted, sometimes a little obliquely, in a narrow base. *Skin* pale green, thinly covered with detached specks of grey russet, which are more numerous round the stalk. *Flesh* white, a little gritty, but tender. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning of October, and will keep till the end.

This is a very fine handsome Pear from Flanders, grown in the Horticultural Society's garden at Chiswick, upon an open standard.

80. DUCHESS OF ANGOULÊME. *Pom. Mag.* t. 76.

Duchesse d'Angoulême. *Hort. Trans.* Vol. vii. p. 176. t. 3. *Bon Jard.* 1829, p. 328.

*Fruit* large, roundish-oblong, tapering towards the stalk, with an extremely uneven knobby surface, usually measuring about three inches and a half each way, or four inches deep, and three inches and a half in diameter, but sometimes much larger. *Eye* deeply sunk in an irregular hollow. *Stalk* an inch long, stout, deeply inserted in an irregular cavity. *Skin* dull yellow, copiously and irregularly spotted with broad russet patches. *Flesh* rich, melting, very juicy, and high-flavoured, with a most agreeable perfume.

Ripe in October and November.

This succeeds extremely well on the Quince, as well as the Pear.

The Duchess of Angoulême, the very finest of the late autumn Pears, is said to have been found wild in a hedge of the Forest of Armaillé, near Angers. It arrives at a weight unusual in Pears that are fit for the dessert. Jersey specimens have been seen, which measured four inches and three quarters long, and four inches and a half in diameter, weighing twenty-two ounces.

The trees bear very early and certainly, especially if grafted upon the Quince stock, for which the sort is particularly well adapted.

It is said to have derived its name from having been found in July, 1815, when the reigning family in France returned, for the second time, to the head of the government.

81. ENGLISH BEURRÉ, of some Collections. *Hort. Trans.* Vol. iii. p. 207.

Beurré d'Angleterre. *Duhamel*, No. 76. t. 39.

*Fruit* middle-sized, of an oval pyramidal figure, very regularly formed at the crown, and tapering to the stalk; about two inches and three quarters long, and two inches in diameter. *Eye* small, with a short connivent calyx, very little depressed. *Stalk* one inch and a quarter long, slender, inserted without any cavity.

*Skin* smooth, of a greenish grey, a little tinged with red on the sunny side. *Flesh* white, very buttery, and replete with a sugary and very agreeable juice.

Ripe the end of September and beginning of October.

This succeeds only on the Pear, not on the Quince.

It is clearly distinct from the Brown Beurré, as it does not succeed when grafted upon the Quince ; the other succeeds well on both.

82. FLEMISH BEAUTY. *Pom. Mag.* t. 128.

Bouche Nouvelle. *Hort. Soc. Cat.* No. 451.

Brilliant. *Ib.* 157.

Fondante de Bois. *Ib.* 270.

Imperatrice de la France. *Ib.* 338.

La Belle de Flandres. *Ib.* 40. according to the *Pom. Mag.*

*Fruit* rather large, oblong, a little uneven in its outline, and somewhat elongated on the side opposite to the branch on which it grows ; about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* open, with a short calyx, prominently placed on a flat crown, or in a very slight depression. *Stalk* an inch long, inserted in a narrow oblique cavity. *Skin* pale yellow, the greater part of which is covered with a thin cinnamon russet, having a faint streak or two of pale brown appearing through on the sunny side. *Flesh* yellowish white, a little gritty, but becoming tender and mellow, and full of a rich, saccharine, slightly musky juice.

Ripe the beginning of October, and will keep a month or longer.

A very fine Flemish variety, grown in the Horticultural Garden at Chiswick, upon an open standard. It ought to be gathered before it is fully ripe, otherwise it loses much of its goodness.

83. FRANCHIPANNE. *Duhamel*, No. 85. t. 47. f. 2.

Frangipane. *Jard. Fruit.* t. 41.



*Fruit* pretty large, of a pyramidal turbinate figure, compressed between the middle and the stalk; about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* rather large, seated in a shallow plaited basin. *Stalk* an inch long, strong, bent, and obliquely inserted in a small cavity. *Skin* smooth, of a clear yellow or citron colour, but of a bright red on the sunny side. *Flesh* melting, with a sugary perfumed juice.

Ripe the end of October and beginning of November.

This succeeds on both the Pear and the Quince.

84. GENDESEIM. *Hort. Soc. Cat.* No. 287.

*Fruit* middle-sized, pyramidal, a little uneven in its outline, about three inches and a quarter deep, and two inches and a half in diameter. *Eye* small, rather open, in a narrow, shallow depression. *Stalk* an inch long, crooked, diagonally inserted, under a large, curved, elongated lip. *Skin* yellowish green, full of grey specks, and slightly covered with thin patches of grey russet. *Flesh* a little gritty, but mellow, and full of a saccharine, rich, and slightly musky juice.

Ripe the end of September and beginning of October.

This is another of the new Flemish Pears, which is grown in the Horticultural Garden at Chiswick, upon an open standard.

85. GREEN SUGAR. *Miller*, No. 42.

Sucre-vert. *Duhamel*, No. 68. t. 34.

*Fruit* middle-sized, somewhat oblong, but very regularly formed, a little in the manner of a Bergamotte, but narrower towards the stalk, about two inches and three quarters long, and two inches and a half in diameter. *Eye* small, open, with a diverging calyx, in a very slight, narrow depression. *Stalk* three quarters of an inch long, strong, slightly inserted in a small uneven cavity. *Skin* smooth, very green, which continues till it is ripe. *Flesh*

a little gritty, but very buttery. *Juice* abundant, highly sugary, and of a very agreeable musky flavour.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

\*85. HACON'S INCOMPARABLE.

*Fruit* middle-sized, somewhat turbinate, and a little irregular in its outline, occasioned by one or two slightly protuberant angles near its crown; about two inches and a half deep, and three inches in diameter. *Eye* small, open; segments of the calyx short and narrow, slightly sunk in a rather wide uneven depression. *Stalk* an inch long, rather stout, inserted in a somewhat lipped and rather deep cavity. *Skin* rugose, pale yellow, or yellowish white, a good deal mixed with green, and partially covered with a greyish orange russet, particularly round the stalk. *Flesh* yellowish white, slightly gritty, but very buttery and melting. *Juice* abundant, very saccharine, extremely rich, and possessing a high, musky, and perfumed flavour.

In perfection in November and December.

This very valuable and excellent Pear was raised by Mr. James Gent Hacon, of Downham Market, in Norfolk, from a seed of what is called in that neighbourhood Rayner's Norfolk Seedling. The tree is an open standard, about sixteen years old, and sixteen feet high, with pendulous branches, which reach nearly to the ground. It bears most abundantly, and may be justly considered one of the best Pears ever raised in this country. It was exhibited at the meeting of the Horticultural Society in Norwich on the 17th November, 1830, when it obtained the silver medal as a prize.

86. HAZEL PEAR. *Hort. Trans.* Vol. vii. p. 310.

*Fruit* rather small, oval, somewhat turbinate, about

\* No. 85. is inserted twice, in consequence of Hacon's Incomparable having been sent me after the numerical arrangement had been completed.

two inches long, and one inch and a half in diameter. *Eye* small, with a very short acute calyx, placed in a rather shallow basin. *Stalk* an inch long, obliquely inserted. *Skin* yellowish, very much freckled. *Flesh* nearly white, with a very pleasant and agreeable juice.

Ripe the end of October, and will keep a few weeks only.

It is uncertain where this Pear originated. It is now extensively cultivated by the Scotch nurserymen; and for its early bearing, and abundant produce, it is by them highly esteemed.

#### 87 . HENRY THE FOURTH.

Henri Quatre. *Hort. Soc. Cat.* No. 324.

*Fruit* below the middle size, pyramidal, and somewhat oblique at the crown, about three inches long, and two inches and a quarter broad. *Eye* small, open, with a short slender calyx, slightly sunk in a narrow, shallow, oblique depression. *Stalk* an inch long, crooked, curved, obliquely inserted under a small elongated lip. *Skin* pale yellow, mixed with green; on the sunny side of an orange-brown, and full of small, grey, russetty specks, which are the more numerous as they approach the crown. *Flesh* pale yellow, a little gritty, but very tender and melting. *Juice* abundant, highly saccharine, with a slight musky perfume.

Ripe the end of September, and will keep a few weeks only.

This is a very excellent dessert Pear, and is grown in the Horticultural Garden at Chiswick upon an open standard.

88. INCOMMUNICABLE. *Hort. Soc. Cat.* No. 340.

L'Incommunicable. *Hort. Trans.* Vol. v. App. ii. p. 6.

*Fruit* above the middle size, pyramidal, and compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, closed by a very short slender calyx, and placed in a very



slight narrow depression. *Stalk* half an inch long, stout, bent, diagonally inserted beneath a small elongated lip. *Skin* pale grass-green, thickly sprinkled with small grey russetty specks. *Flesh* yellowish white, tinged near the cone with a light shade of orange colour, a little gritty, but melting. *Juice* saccharine, with a slight musky perfume.

Ripe the middle to the end of October.

It is difficult to conceive the origin of this singular name. It has been attached to one of those newly raised Flemish varieties which bear so well and so regularly in the Horticultural Garden at Chiswick upon an open standard.

89. KEISER. *Hort. Soc. Cat.* No. 360.

*Fruit* middle-sized, turbinate, gradually tapering from the middle to the stalk, about three inches deep, and two inches and a half in diameter. *Eye* small, with very short erect segments of the calyx, placed in a very narrow depression. *Stalk* three quarters of an inch long, thick, and woody. *Skin* pale green, becoming yellowish green, thickly sprinkled with small grey russetty specks, and russetty round the stalk. *Flesh* greenish white, a little gritty, but melting. *Juice* saccharine, without any peculiar flavour.

Ripe the middle of October, and will keep some weeks.

This is also another of those hardy Pears which bear so plentifully upon an open standard, in the Horticultural Garden at Chiswick.

90. LOUIS-BONNE. *Miller*, No. 53. *Duhamel*, No. 97. t. 53.

*Fruit* pretty large, somewhat pyramidal, much in the manner of the Saint Germain, but more rounded at the crown, and not so slender towards the stalk, about three inches and a half long, and two inches and three quarters in diameter. *Eye* small, very little sunk. *Stalk* three quarters of an inch long, straight, rather obliquely inserted, with a curb or embossment next the fruit. *Skin*

very smooth, of a pale green, becoming a little yellow as it approaches maturity. *Flesh* extremely tender, and full of an excellent, saccharine, well-flavoured juice.

Ripe in November, and will keep till Christmas.

This succeeds on both the Pear and the Quince.

91. MARIE LOUISE. *Hort. Trans.* Vol. v. p. 519.  
t. 20. *Pom. Mag.* t. 122.

*Fruit* long ovate, something like a Saint Germain, but more angular in its outline, about three inches and a quarter long, and two inches and a half in diameter. *Eye* open, placed in an oblique, somewhat knobby hollow. *Stalk* one inch and a half long, obliquely inserted in a small uneven cavity. *Skin* greenish, but when fully matured of a rich yellow, clouded with light brown russet on the sunny side. *Flesh* inclining to yellow, perfectly melting, with abundance of saccharine, highly vinous juice.

Ripe the beginning and middle of October.

This most excellent Pear, in favourable seasons, attains a much larger size, being sometimes five inches long and three inches broad. It was raised by the Abbé Duquesne, and sent by Dr. Van Mons, of Brussels, to the Horticultural Society in 1816. It bears well as a standard.

92. MARQUISE. *Duhamel*, No. 93. t. 49.

Marchioness. *Miller*, No. 43.

*Fruit* pretty large, somewhat oval, swelled very much towards the crown, and suddenly narrowed towards the stalk; about three inches long, and two inches and a half in diameter. *Eye* small, placed in a moderately deep narrow basin. *Stalk* one inch and a quarter long, stout, bent, obliquely inserted in a small cavity. *Skin* pale green, shaded with darker, with numerous grey dots, but which becomes yellow as it approaches maturity, with a slight blush on the sunny side. *Flesh* white, breaking, replete with juice of an agreeable musky flavour.

Ripe the end of October, and will keep two or three weeks.

This succeeds on both the Pear and the Quince.

93. MESSIRE JEAN. *Miller*, No. 37.

Messire Jean. *Duhamel*, 55. t. 26.

Messire Jean doré. *Ib.*

Chaulis. *Jard. Fruit.* t. 34.

*Fruit* middle-sized, flatly turbinate, but somewhat narrowed at each extremity, about two inches and a half deep, and two inches and three quarters in diameter. *Eye* small, open, with an erect calyx, placed in a shallow plaited basin. *Stalk* an inch long, bent, inserted in a somewhat funnel-shaped cavity. *Skin* rather rough, yellow, covered almost wholly with a fine, thin, brown russet. *Flesh* white, crisp, breaking, and full of a rich saccharine juice.

Ripe the beginning of October, and will keep a month.

This succeeds on both the Pear and the Quince.

The Messire Jean is a very excellent autumn Pear, and deserves to be generally cultivated. There have been other names given to it, such as *Grey*, *Yellow*, and *White*; they are all the same sort, and these colours arise, as was said of the Brown Beurré, from the different soils, situations, and stocks on which they are grafted, and also from the different ages of the trees themselves.

94. NAPOLEON. *Hort. Trans.* Vol. ii. p. 104. and Vol. iv. p. 215. *Pom. Mag.* t. 75.

Médaille. *Hort. Soc. Cat.* No. 401. according to the *Pom. Mag.*

*Fruit* large, the form of a Colmar, angular about the eye, a good deal contracted in the middle, about three inches and three quarters long, and three inches in diameter. *Eye* small, with a connivent calyx, a little depressed. *Stalk* half an inch long, thick, straight; in some specimens diagonally inserted under a large, elong-



ated, curved lip. *Skin* smooth, bright green, in which state it remains for some time after the fruit is gathered; it finally changes to a pale green, when the flesh becomes very melting, with a most unusual abundance of rich agreeable juice.

Ripe the middle of November, and remains in perfection several days.

This succeeds equally well upon the Pear and the Quince.

The Napoleon Pear is an excellent variety, raised by Dr. Van Mons, at Louvain, and thence sent to this country in 1816. It is a profuse bearer upon an east or west wall; it also succeeds as an open dwarf grafted upon the Quince, and as a common standard.

95. NEW BRIDGE. *Hort. Soc. Cat.* No. 430.

*Fruit* below the middle size, of a turbinate figure, about two inches and three quarters long, and two inches and a half in diameter. *Eye* small, with a short slender calyx. *Crown* flat, not depressed. *Stalk* an inch long, a little obliquely inserted. *Skin* dull grey, covered with thin grey russet, and of a light, lively, shining brown on the sunny side. *Flesh* melting, a little gritty, with a sugary juice, but without any peculiar flavour.

Ripe the end of September and beginning of October, and will not keep longer than a few weeks.

This is another of the new hardy Pears which are produced upon open standards in the Horticultural Garden at Chiswick.

96. POIRE DE LOUVAINE. *Hort. Soc. Cat.* No. 381.

*Fruit* middle-sized, pyramidal, uneven on its surface, three inches long, and two inches and a half in diameter. *Eye* small, closed with small short segments of the calyx, sunk in a narrow hollow. *Stalk* half an inch long, curved, obliquely inserted. *Skin* dull green, mixed with yellow, full of russetty spots, and a little russetted

round the eye. *Flesh* very tender, slightly gritty, and full of a rich, very saccharine, musky juice.

Ripe the beginning of October, and fine till the end.

This is a very excellent Pear, and one of those cultivated in the Horticultural Garden at Chiswick as an open standard. It highly deserves cultivation.

97. POIRE FIGUE. *Hort. Soc. Cat.* No. 266.

*Fruit* middle-sized, of an oblong figure, irregularly formed by the outward side being considerably more elongated than the inner one next the tree, giving it a curved direction, about three inches and a half long, and two inches and a half in diameter. *Eye* small, open, with very short segments of the calyx. *Stalk* an inch long, curved, diagonally inserted under a broad, elongated lip. *Skin* dull green, almost wholly covered with a thin grey russet, with scarcely any additional colouring where exposed to the sun. *Flesh* a little gritty, but mellow, with abundance of rich, saccharine, and slightly musky juice.

Ripe the end of October, and will keep good a month.

This is not the *Poire de Figue* of KNOOP. It is one of those hardy varieties bearing as an open standard in the Horticultural Garden at Chiswick; and, although not handsome, is a very excellent Pear.

98. POIRE NEILL. *Hort. Soc. Cat.* No. 431.

*Fruit* large, pyramidally turbinate, generally a little flattened on its opposite sides, and tapering to the stalk. In some specimens the outer side is considerably more elongated than the inner one next the branch on which it grows, nearly four inches long, and three inches and a half in diameter. *Eye* open, rather deeply sunk in an irregular hollow. *Stalk* three quarters of an inch long, obliquely inserted in a narrow uneven cavity. *Skin* pale yellow, intermixed with green, a good deal mottled and marked with thin grey russet. *Flesh* white, a little

gritty, but very soft and mellow, abounding with a saccharine and slightly musky juice.

Ripe the beginning of October, and good to the end.

This very fine and handsome Pear is one of those lately introduced from Flanders into the Horticultural Garden at Chiswick, where it is grown as an open standard.

99. RICHE DEPOUILLE. *Hort. Trans.* Vol.v. p.409.

Riche d'Apoie. *Ib.*

*Fruit* somewhat resembling the Saint Germain in shape and size, and tapering considerably towards the stalk. *Eye* prominent. *Stalk* one inch and a half long, rather thick. *Skin* of a clear citron yellow, with a slight tinge of bright red on the sunny side, a little mottled with russet, and rough like the skin of an orange. *Flesh* white, melting, not perfumed, but sweet and very pleasant.

Ripe in the autumn and winter months.

This succeeds on both the Pear and the Quince.

Raised some years ago on the Continent, and was brought into this country under the name of *Riche d'Apoie*.

100. ROUSSELINE. *Miller*, No. 40. *Duhamel*, No. 37. t. 15.

Muscat à longue queue de la fin d'Automne. *Ib.*

*Fruit* small, of a somewhat oblong figure, swelled out in the middle, tapering to the crown, and compressed towards the stalk, about two inches and a quarter long, and one inch and a half in diameter. *Eye* very small, with a converging calyx, placed in a rather hollow, plaited basin. *Stalk* one inch and three quarters long, slender, inserted in a small cavity. *Skin* smooth, of a greenish yellow on the shaded side, but where fully exposed to the sun, of a lively deep red, sprinkled with numerous grey specks. *Flesh* very tender and delicate, with a sweet and agreeably perfumed juice.



Ripe the beginning of October, and will keep a month.

This succeeds on the Pear, but not at all on the Quince.

101. SECKLE. *Hort. Trans.* Vol. iii. p. 256. t. 9. *Pom. Mag.* t. 72.

New York Red Cheek. *Hort. Soc. Cat.* 432.

Sycle, } of some Collections, accord-  
Red-cheeked Seckle, } ing to the *Pom. Mag.*

*Fruit* rather small, somewhat turbinate, a little compressed towards the stalk, about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* small, open, with a very short calyx, prominently placed on the convex apex. *Stalk* half an inch long, obliquely inserted in a small cavity. *Skin* dull brown, or brownish green, with a very bright red cheek. *Flesh* tender, juicy, melting, peculiarly rich and high-flavoured, with a powerful but most agreeable aroma, totally different from that usually perceived in perfumed Pears.

Ripe the middle and end of October.

This beautiful and excellent little Pear ranks among the richest of the American varieties. An account of it was transmitted by Dr. Hosack, of New York, to the Horticultural Society in 1819, extracted from COXE'S work on American Fruit Trees, p. 189. It bears its fruit in clusters at the ends of the branches, is very hardy as an open standard, ripening its fruit with certainty; but they do not keep in perfection more than a few days.

102. SWAN'S EGG. *Langley*, t. 64. f. 4. *Of all English Gardens.*

*Fruit* small, of an oval, turbinate figure, about two inches long, and one inch and three quarters in diameter. *Eye* small, with a very short calyx, prominently placed on the apex, surrounded by a few wrinkled plaits. *Stalk* three quarters of an inch long, slender, somewhat obliquely inserted, with but little cavity. *Skin* greenish yellow, covered on the sunny side with dull brown, inter-

mixed with small russetty specks. *Flesh* soft and melting, with a very rich musky saccharine juice.

Ripe the end of September and beginning of October, and will keep only a few weeks in perfection.

The Swan's Egg Pear is known to every gardener and dealer in fruit in every county in England; its great certainty in bearing, and the excellence of its fruit, render it an universal favourite. The tree is readily distinguished in the orchard from almost every sort, by its upright and spire-like growth.

103. URBANISTE. *Hort. Trans.* Vol. v. p. 411.

*Fruit* pyramidally ovate, very even in form, but compressed towards the stalk; about three inches and a half long, and two inches and three quarters in diameter. *Eye* a little sunk in a very narrow crown. *Stalk* an inch long, obliquely inserted in a moderately deep cavity. *Skin* pale green, inclining to yellow, profusely sprinkled with greenish specks, with small patches of grey russet dispersed over its whole surface, but more particularly round the eye and the stalk. *Flesh* white towards the outside, but deepens to a reddish yellow next the core, which is large, and possesses a small quantity of grit; it is, nevertheless, quite melting, juicy, and very sweet, with a little perfume.

Ripe the end of September and beginning of October.

Raised by the Count de Coloma, of Malines; and specimens of the fruit were exhibited at the Horticultural Society from that gentleman in 1823.

104. VERTE LONGUE. *Miller*, No. 36. *Duhamel*, No. 73.

Mouille-bouche. *Ib.*

Muscat-fleuré. *Bon Jard.* 1827. p. 311.

*Fruit* pretty large, of a long pyramidal figure, about three inches and a half long, and two inches and a half in diameter. *Eye* small, with an open calyx, pro-

minently seated on the convex summit. *Stalk* an inch long, straight, inserted without any cavity. *Skin* green, which continues till its maturity. *Flesh* white, melting, and very full of a saccharine, well-flavoured juice.

Ripe the middle of October, and will keep a few weeks only.

This succeeds on both the Pear and the Quince; but it is best on the Pear on dry, hot soils.

105. VERTE LONGUE PANACHÉE. *Duhamel*, 74. t. 37.

Verte longue Suisse. *Ib.*

Culotte de Suisse. *Jard. Fruit.* t. 38.

This in no way differs from the preceding one, except in being rather less, and in its striped fruit, which is beautifully coloured with green, yellow, and red. It ripens also at the same time, and succeeds on both the Pear and the Quince; but, like the former, it is best on the Pear for dry soils.

106. VIGNE. *Miller*, No. 39. *Duhamel*, No. 110. t. 58. f. 2.

Demoiselle. *Ib.*

*Fruit* small, of a turbinate figure, about one inch and three quarters long, and one inch and a half in diameter. *Eye* large and open. *Stalk* two inches long, slender, inserted in a small cavity. *Skin* rough, of a dull red colour, quite round, and full of grey specks. *Flesh* melting, and full of a pretty good juice.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

107. WHITE DOYENNÉ. *Pom. Mag.* t. 60.

Doyenné Blanc. *Hort. Soc. Cat.* No. 233.

Doyenné. *Duhamel*, 81. t. 43.

Beurré Blanc. *Ib.*

Bonne-ante. *Ib.*

Saint Michel. *Ib.*



Carlisle.  
 Citron de Septembre.  
 Kaiserbirne.  
 Poire à courte queue.  
 Poire de Limon.  
 Poire de Neige.  
 Poire de Seigneur.  
 Poire Monsieur.  
 Valencia.  
 White Beurré.

} *Of various Collections, according to the Pom. Mag.*

*Fruit* pretty large, roundish oblong, narrowest at the stalk, about three inches and a half long, and two inches and three quarters in diameter. *Eye* very small, with small, acute, closed segments of the calyx, placed in a shallow depression. *Stalk* three quarters of an inch long, rather thick, inserted in a small cavity; in some specimens it is diagonally inserted under a small elongated lip. *Skin* pale citron yellow, speckled throughout, more or less, with cinnamon russet, and tinged with orange brown on the sunny side. *Flesh* white, juicy, very buttery, and delicious.

Ripe the end of September, and good for three or four weeks.

This succeeds on both the Pear and the Quince.

An old and excellent Pear, bearing well in this country upon an open standard. It is one of the best to graft upon the Quince, and to cultivate *en quenouille*. It is best known in our gardens, and to English nurserymen, by the name of *White Beurré*.

#### SECT. V. — *Winter Round-fruited.*

108. AMBRETTE. *Miller*, No. 57. *Duhamel*, No. 65.  
 t. 31.

Ambre Gris. *Knoop. Pom.* p. 134.

Ambrette Grise. *Ib.*

Ambrette d'Hiver. *Ib.*

Belle Gabrielle. *Ib.*

Trompe Valet. *Ib.*

*Fruit* middle-sized, of a roundish figure, but rather larger at the crown than at the stalk ; about two inches and a half or two inches and three quarters deep, and the same in diameter. *Eye* small, with an open, reflexed, flat calyx, placed in a very shallow impression. *Stalk* three quarters of an inch long, stout, inserted in a very small cavity. *Skin* of a russet colour. *Flesh* melting, with a sugary musky juice.

In eating from November till January.

This succeeds on both the Pear and the Quince ; but it is more productive upon the latter stock.

109. BERGAMOTTE DE SOULERS. *Duhamel*, No. 51, t. 44. f. 1.

Bonne de Soulers. *Ib.*

*Fruit* rather large, of a roundish turbinate figure ; about two inches and three quarters long, and the same in diameter, broadest in the middle, and narrowed to each extremity. *Eye* small, within a shallow basin. *Stalk* an inch long, strong, curved, and inserted in an oblique cavity. *Skin* smooth, of a greenish white, full of green specks, but of a brownish red on the sunny side. *Flesh* buttery and melting, with a sweet agreeable juice.

In eating in January and through March.

This succeeds on both the Pear and the Quince.

110. EASTER BERGAMOT. *Miller*, No. 69.

Bergamotte Bugi. *Ib.*

Bergamotte de Pâques. *Duhamel*, 52. t. 24.

Bergamotte d'Hiver. *Ib.*

La Grillière. *Knoop. Pom.* p. 134.

Paddington.

Tarling.

Terling.

Winter Bergamot.

} *Of some Nurseries.*

*Fruit* pretty large, of a roundish turbinate figure ; three inches or more deep, and the same in diameter, but broadest at the crown. *Eye* small, closed, and sunk in a shallow basin. *Stalk* short, thick, inserted a little obliquely in a small shallow cavity. *Skin* green, quite round, and covered with numerous grey specks ; but when matured it turns of a yellowish grey. *Flesh* white, half buttery, with a sugary, well-flavoured juice.

In eating from January till April or May.

This succeeds on both the Pear and the Quince.

The Easter Bergamot has been a long time in this country, having been planted at Hampton Court in the time of Queen Elizabeth. It requires a south or south-east wall, and a dry bottom ; on colder aspects it never ripens perfectly. The Brocas Bergamot of M. Parmentier's list, in Hort. Trans. vol. v. is undoubtedly this Pear.

111. FRANCREAL. *Miller*, No. 68.

Franc-réal. *Duhamel*, No. 60.

Fin or d'Hiver. *Ib.*

*Fruit* pretty large, of a somewhat globular figure, a little compressed at both extremities ; about three inches and a half long, and nearly the same in diameter. *Eye* small, placed in a shallow narrow basin. *Stalk* three quarters of an inch long. *Skin* yellow, very much mottled with a pale russetty brown, particularly on the sunny side. *Flesh* rather dry, and apt to be gritty. *Juice* rather insipid, but is excellent when stewed.

In use from January till March.

This succeeds on both the Pear and the Quince.

112. GERMAN MUSCAT. *Miller*, No. 70.

Muscat d'Allemagne. *Duhamel*, No. 72. t. 36.

*Fruit* pretty large, broadly turbinate, and somewhat compressed towards the stalk, about three inches deep, and the same in diameter. *Eye* small, seated in a small shallow basin. *Stalk* one inch and a half long, slender,



inserted in a very small cavity. *Skin* covered with russet quite round, and coloured with brown on the sunny side. *Flesh* pale yellow, buttery, and melting. *Juice* sugary, musky, and perfumed.

In eating from March till May.

This succeeds on both the Pear and the Quince.

113. GILOGIL. *Pom. Mag.* t. 65.

Gile-ô-gile. *Noisette Manuel Complet.* p. 531.

Gros Gobet. } *Of some French Gardens*, according  
Dagobert. } to the *Pom. Mag.*

*Fruit* large, somewhat obovate, flattened at the top, and tapering but little to the stalk, about three inches and a quarter deep, and three inches and a half in diameter. *Eye* large, and deeply sunk in a plaited radiated hollow. *Stalk* an inch long, rather deeply inserted in an uneven and mostly two-lipped cavity. *Skin* a deep close russet, rather deeply tinged with a brownish red on the sunny side. *Flesh* white, juicy, breaking, a little gritty, sweet, and pleasant.

In use from December till March or April.

A valuable winter Pear, although not of first-rate excellence. It is very handsome, and an excellent bearer. It will succeed as an open standard in a sheltered warm situation. Fine specimens are thus produced in the Horticultural Garden at Chiswick; but it is better, perhaps, to grow it against an east or south-east wall.

114. HOLLAND BERGAMOT. *Miller*, No. 71.

Bergamotte d'Hollande. *Duhamel*, No. 53. t. 25.

Bergamotte d'Alençon. *Ib.*

Amoselle. *Ib.*

Lord Cheney's. *Of some Gardens.*

*Fruit* large, of a regular roundish figure, but somewhat broadest at the crown, about three inches deep, and nearly the same in diameter. *Eye* small, divested of its calyx, sunk pretty deep in a depressed and wide basin. *Stalk* one inch and a half long, slender, crooked, inserted

in a slightly angular, but not deep cavity. *Skin* in the autumn green, marbled all over, more or less, with a thin brown russet; but as it acquires maturity, the skin becomes yellow, and the russetty colouring of a more lively character. *Flesh* half buttery, with a plentiful and highly flavoured juice.

In eating from March till May or June.

It succeeds on both the Pear and the Quince.

This very valuable Pear, if ever in the possession of Lord Cheney, must have been in this country previously to 1595. It originated at Alençon in France, and is highly deserving of cultivation. Its late period of ripening requires it should be planted against a south or south-east wall, in order to have it in the greatest perfection.

115. POIRE DU JARDIN. *Duhamel*, 28. t. 19. f. 3.

*Fruit* pretty large, round, and flattened somewhat like a Bergamot, about two inches and three quarters deep, and two inches and a half in diameter. *Eye* small, placed in a very shallow depression. *Stalk* three quarters of an inch long, stout, inserted in a small cavity. *Skin* yellow on the shaded side, but of a soft red where exposed to the sun, and marked with a few yellow specks. *Flesh* half buttery, with an excellent saccharine juice.

In eating in December and January.

116. WINTER ORANGE. *Hort. Trans.* Vol. v. p. 139. t. 2. f. 3.

Orange d'Hiver. *Duhamel*, No. 29. t. 19. f. 4.

*Fruit* middle-sized, globular, a little flattened at the crown, about two inches and a quarter deep, and two inches and a half in diameter. *Eye* small, open, placed in a very shallow, perfectly round basin. *Stalk* an inch long, thick, and inserted in a small oblique cavity. *Skin* smooth, rich, yellow, covered with numerous brown

specks. *Flesh* white, crisp, with a sugary, highly flavoured, musky juice.

In eating in February, and will keep till April.

This succeeds on both the Pear and the Quince.

# SECT. VI. — *Winter Conical-fruited.*

117. ANGÉLIQUE DE BORDEAUX. *Duhamel*, No. 88. t. 47. f. 5.

Poire Angélique. *Miller*, No. 77.

Saint Martial. *Ib.*

Saint Marcel. *Bon Jard.* 1827, p. 311.

Gros Franc-réal. *Ib.*

*Fruit* pretty large, of a pyramidal turbinate figure, somewhat like a Bon-chrétien, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, placed in a narrow and rather deep hollow. *Stalk* one inch and a half long, strong, crooked, inserted in an oblique but not deep cavity. *Skin* smooth and yellowish, but on the sunny side it is of a faint purple colour. *Flesh* tender and buttery, with a sugary juice.

In eating from February till April.

It succeeds on both the Pear and the Quince, but not so well on the latter stock.

This Pear was introduced into this country about the year 1700, and first planted by the Duke of Montague at Ditton; it requires to be grown against a south or south-east wall.

118. ANGÉLIQUE DE ROME. *Duhamel*, No. 108. *Jard. Fruit.* t. 42.

*Fruit* middle-sized, a little more long than broad, being about two inches and a half long, and two inches and a quarter in diameter. *Eye* very small, placed in a narrow shallow basin. *Stalk* three quarters of an inch long, inserted in a very small cavity. *Skin* rough, pale yellow



or citron colour, and tinged with red on the sunny side. *Flesh* yellowish, tender, and melting. *Juice* sugary, with a rich poignant flavour.

In eating in December, and till February or March. It succeeds on both the Pear and the Quince.

This is a very excellent Pear on a good soil and favourable situation. It is, of course, inferior when it has not these advantages.

119. BEURRÉ D'AREMBERG. *Hort. Trans.* Vol. vii. p. 178. t. 4. f. 1. *Pom. Mag.* t. 83.

Beurré d'Arembert. *Bon Jard.* 1827, p. 308.

Duc d'Aremberg.	} <i>Of some French Catalogues,</i>
Poire d'Aremberg.	
Colmar Deschamps?	
} according to the <i>Pom. Mag.</i>	

*Fruit* pretty large, turbinate, on an average about three inches and a half long, and two inches and three quarters wide at the broadest part, where it is obtusely angular, and a little contracted towards the setting on of the stalk. *Eye* small. *Stalk* an inch long, strong, straight, inserted in an oblique, angular cavity; in some specimens it is diagonally inserted under a broad, elongated lip. *Skin* delicate pale green, very slightly dotted with russet, which becomes a deeper yellow when ripe. *Flesh* whitish, firm, very juicy, perfectly melting, without any grittiness, and of a very extraordinary rich, sweet, high flavoured quality.

In eating from October till February.

It succeeds on both the Pear and the Quince.

This most excellent Pear is supposed to have been raised by M. Deschamps, and was first sent to the Horticultural Society by M. Parmentier of Enghien, along with the *Glout Morceau*, in November, 1820. It is usually cultivated as a dwarf, being grafted upon the Quince stock, and trained against an east or west wall; but it succeeds perfectly well as an open standard.

120. BEURRÉ DIEU. *Pom. Mag.* t. 19. and *Ib.* t. 131.

Diel's Butterbirne. *Diel's Versuch, &c.* Vol. xix. p. 70.

Dorothée Royale. *Van Mons, Cat.* p. 25.

Beurré de Gelle.	} <i>Of various Collections, according to the Pom. Mag.</i>
Beurré Royale.	
Poire de Melon.	

*Fruit* large, about the size and figure of the summer Bon-chrétien, without the protuberances of that variety : it is much swollen a little above the middle, going off to the eye either abruptly or gradually, and tapering straight to the stalk, without any contraction of figure ; when fully grown, it is four inches and a half long, and three inches and a half in diameter. *Eye* close, in a deep hollow, surrounded by knobs, ribs, or broad protuberances. *Stalk* one inch and a half long, strong, bent, woody, inserted in a deep, irregularly and obtusely angled cavity. *Skin* bright green when first gathered, changing in a short time to a bright orange, with a little trace of russet. *Flesh* clear white, a little gritty towards the core, but otherwise perfectly tender and melting, juicy, with a delicious, rich, aromatic, saccharine flavour.

In eating from November till January.

It succeeds on both the Pear and the Quince.

The above description is taken from a very fine fruit produced against a wall, and figured in the 5th No. of the *Pom. Mag.* No. 19. As, however, it varies considerably from this, when grown upon an open standard, another figure of it has been published in the same work, No. 131., which exhibits it in its more general character, and fully corresponds with the description I had written of the *Dorothée Royale*, in December, 1829, from a fruit grown in the Horticultural Garden at Chiswick ; viz.

*Fruit* pretty large, oblong, somewhat narrowed towards the stalk, and a little angular on the sides, in the

manner of a Chaumontelle ; about three inches and a half long, and three inches in diameter. *Eye* narrow, open, with a coriaceous calyx, placed in a shallow uneven basin. *Stalk* an inch long, stout, inserted in a narrow cavity. *Skin* dull lemon colour, covered with numerous grey specks, and marbled with various ramifications of grey russet. *Flesh* yellowish white, melting, very buttery. *Juice* plentiful, very saccharine, and of a very high flavour.

This noble Pear was raised by Dr. Van Mons at Louvaine, and by him named in honour of Dr. Augustus Frederick Adrian Diel, one of the most distinguished of the German pomologists. Its great merit, independent of its excellence, is its fertility, both when trained against a wall and as a standard. In the former case it succeeds perfectly on an eastern aspect ; in the latter, its fruit retains its good qualities in as high a degree as when grown upon a wall.

121. BEURRÉ RANCE. *Hort. Trans.* Vol. v. p. 130. t. 2. f. 4. *Pom. Mag.* t. 88.

Beurré Rance. *Van Mons, Arb. Fruit.* p. 373. according to the *Pom. Mag.*

Beurré Epine.

Hardenpont de Printemps.

} *Of some Collections.*

*Fruit* about the same size as that of the Saint Germain, and not much unlike it in shape ; oblong, and tapering to the stalk ; about three inches and a half long, and three inches in diameter. *Eye* small, open, with a very short calyx, scarcely or but very slightly sunk. *Stalk* one inch and a half long, rather slender, inserted without any cavity ; in some specimens it is diagonally inserted under a broad elongated lip. *Skin* dark green at all times, even when most ripe, sprinkled with many russetty specks. *Flesh* greenish white, melting, rather gritty at the core, but of a delicious rich flavour. The fruit generally shrivels in ripening.



In eating from December till March or April.

This very excellent Pear was raised by the late Counsellor Hardenpont, at Mons, and fruit of it was sent, by M. Parmentier of Enghien, to the Horticultural Society, in November, 1820.

122. BEZY DE CAISSOY. *Duhamel*, No. 59. t. 29.

Bezy de Quessoy. *Ib.*

Rousette d'Anjou. *Ib.*

Petite Beurré d'Hiver. *Ib.*

Wilding of Caissoy. *Miller*, No. 63.

Terreneuvaise. *Of Jersey.*

Nutmeg Pear. *Of the London Markets.*

*Fruit* small, of an oblong figure, a little enlarged at the crown; about one inch and a half long, and the same in diameter. *Eye* very small, with a short flat calyx, placed in a very small, shallow, circular basin. *Stalk* half an inch long, inserted in a rather deep cavity. *Skin* green, turning yellow as it becomes ripe; marked and spotted with red on the sunny side. *Flesh* buttery, with a very rich juice.

In eating from November till March.

This succeeds on the Pear, but not on the Quince.

The Bezy de Caissoy was discovered in the Forest of Caissoy, in Bretagne, where it is called *Rousette d'Anjou*. It is a most productive bearer in an open standard, and well deserving of cultivation.

123. CHAUMONTEL. *Miller*, No. 78.

Bezy de Chaumontelle. *Duhamel*, No. 78. t. 40.

Beurré d'Hiver. *Ib.*

*Fruit* large, of an oblong, and somewhat irregular figure, having some slightly obtuse angles, which, more or less, extend from the stalk to the crown; generally about three inches and a half long, and three inches broad. *Eye* small, deeply sunk in a very angular basin. *Stalk* short, inserted in a rather deep angular cavity. *Skin* a little scabrous, yellowish green on the shaded

side, but of a brown or purplish colour when fully exposed to the sun and highly ripened. *Flesh* melting, and full of a sugary and highly perfumed juice.

In eating from November till January or February.

It succeeds on both the Pear and the Quince.

This very valuable Pear was found wild at Chaumontel, a lordship in the department of the Oise ; and DUCHAMEL, in 1765, says the original tree was then alive and in health. It is a very hardy tree, and bears well in this country as an open standard, and particularly so on an espalier, where, if well managed, the fruit grows large, and in fine seasons ripens extremely well. Notwithstanding this, it ought to be planted on a south or south-east wall, in case of cold and unfavourable seasons.

The French say it succeeds best when grafted on the Quince, and planted on rich light soil. The Jersey gardeners grow the Chaumontelle to a much larger size than what is described above, and fruit from thence I have seen exhibited at the Horticultural Society far exceeding belief. Specimens like these are not to be expected from gardeners in this country ; but they may do a great deal towards accomplishing this object, by planting their trees on a good soil and upon a favourable aspect ; keeping them in a high state of health ; training their branches ten or twelve inches apart ; selecting and allowing only strong young spurs to remain ; and thinning out the fruit, so that they shall not be nearer each other than the branches are apart. We have a sufficient proof of what may be effected by judicious management, in the exhibitions of gooseberries at the shows in Lancashire and Cheshire. John Braitherton produced a specimen of his Roaring Lion at Nantwich, in 1825, which weighed thirty-one penny-weights sixteen grains ; an ample confirmation of what may be done by skill and perseverance.

124. COLMAR. *Miller*, No. 54. *Duhamel*, No. 94.  
t. 50.

Poire Manne. *Ib.*

Bergamotte Tardive. *Knoop. Pom.* p. 134.

Incomparable. *Ib.*

*Fruit* pretty large, of a pyramidal turbinate figure ; about three inches and a quarter long, and two inches and three quarters in diameter, *Eye* large, and deeply hollowed. *Stalk* an inch long, rather thick, bent, inserted in a tolerably deep oblique cavity. *Skin* smooth, green, with a few yellowish grey specks ; as it becomes mature, it turns more yellow, and has sometimes a little colour on the sunny side. *Flesh* greenish white, very tender, and full of a saccharine, rich, highly-flavoured juice.

In eating from November till January.

This succeeds on both the Pear and the Quince.

125. D'AUCH. *Forsyth*, Ed. 7. No. 68.

Poire d'Auch. *Of some Collections.*

*Fruit* pretty large, of a pyramidal turbinate figure, greatly resembling the Colmar in almost every respect, except in being a little more full next the stalk, and in being, perhaps, a fortnight later in arriving at maturity ; its flesh is, moreover, never yellow, and it has the advantage of a higher flavour.

A similarity of appearance has led some to suppose they were both the same. Experience, however, does not warrant this supposition ; for, in every situation where it has been tried, it has proved far more productive, and also a much hardier tree. It was introduced into this country before 1817, by the late Duke of Northumberland.

126. EASTER BEURRÉ. *Pom. Mag.* t. 78.

Bergamotte de la Pentecôte. *Nois. Manuel*, Vol. ii.  
p. 537.

Beurré d'Hiver de Bruxelles. *Taschenbuch*, p. 420.



Dayenné d'Hiver. *Of some Collections*, according to the *Pom. Mag.*

*Fruit* large, roundish oblong, broadest towards the eye, nearly four inches long, and three inches and a half in diameter. *Eye* small with a connivent calyx, sunk in a moderately deep depression. *Stalk* short, thick, sunk in a deep obtuse-angled cavity. *Skin* green, thickly mottled with small russetty dots; when ripe becoming yellowish, and coloured with brown, somewhat streaky, on the sunny side. *Flesh* whitish, inclining to yellow, perfectly buttery and melting, and extremely high-flavoured.

In eating from November till May.

This succeeds on both the Pear and the Quince.

Of all the very late keeping Pears this is decidedly the best. It has been recently introduced into this country from the Continent, but its origin there is not known. It is a most profuse bearer, grafted upon the Quince, and requires a south or south-east wall.

This must not be confounded with the Easter Bergamot, a good but inferior variety; from which it is distinguishable, not only by its fruit, but also by its wood, which is reddish brown, not green, as that of the former sort.

The Easter Beurré bears well as an open standard in the Horticultural Garden at Chiswick. The specimens produced there in 1830, were very beautiful; three inches and a quarter long, and three inches in diameter.

#### 127. FLEMISH BON-CHRÉTIEN.

Bon-chrétien Nouvelle Espèce. *Hort. Gard. Coll.*

*Fruit* large, oblong, turbinate, tapering towards the stalk, where it is slightly compressed; about four inches and a half long, and three inches and a half in diameter. *Eye* open, with a very short calyx, sunk in a rather shallow, round, even, depression. *Stalk* one inch and a half long, embossed next the fruit, a little curved,

and obliquely inserted under an elongated single or double lip; in some specimens which are more conical, the stalk is direct and straight, and not obliquely inserted. *Skin* green, becoming yellow, thickly sprinkled with grey russetty specks, and which form a mottled russet on the sunny side. *Flesh* yellowish white, breaking, a little gritty, but becoming mellow when matured. *Juice* saccharine, with a slight musky perfume.

In eating from the beginning of November till the middle or end of January.

It succeeds very well upon the Quince stock.

This very fine Pear has been lately raised in Flanders, and sent to the Horticultural Society of London, in whose garden at Chiswick it (in 1830) produced some uncommonly fine fruit upon an open standard, from which this description was taken.

128. FORELLE. *Hort. Trans.* Vol. v. p. 408. t. 17. *Pom. Mag.* t. 112.

Forellen-birne. *Diel, Pomol.* Vol. v. p. 51.

Poire Truite. *Of the French*, according to the *Pom. Mag.*

*Fruit* rather below the middle size, not very constant in form, but generally obovate, and more or less elongated; about three inches long, and two inches and a half in diameter. *Eye* rather shallow. *Stalk* half an inch long or more, slender, straight, inserted in a rather shallow but oblique cavity. *Skin*, when fresh gathered, green on one side, and red on the other, changing to a deep rich sanguine, speckled with greyish, ocellate, broad spots next the sun, and a clear lemon on the other side. *Flesh* white, juicy, buttery, with a rich, aromatic, sub-acid, vinous flavour.

In eating from November till January.

It never shrivels, but remains quite melting to the last.

This is a very beautiful Pear, and bears well as a standard. It is called the *Forelle*, *Truite*, or *Trout* Pear, from a fancied resemblance between the spots and colour of its skin and those of the fish so called. Dr. Diel supposes it originated in Northern Saxony.

It was brought to this country a few years ago, and fruited by Mr. Knight of Downton Castle, who sent it for exhibition to the Horticultural Society about 1823.

129. GLOUT MORCEAU. *Hort. Soc. Cat.* No. 291.

Gloux Morceaux.\* *Hort. Trans.* Vol. vii. p. 179.  
t. 4.

*Fruit* very like the Beurré d'Arenberg, but larger, more oval, not so turbinate in its shape, about four inches long, and three inches and a half in diameter. *Eye* small, deeply sunk, in an uneven oblique hollow. *Stalk* an inch long, rather deeply inserted in an oblique cavity. *Skin* pale dull olive green, a little inclining to yellow, and covered with numerous grey russetty specks, with russetty blotches round the stalk. *Flesh* whitish, firm, very juicy, but a little gritty at the core.

Ripe in November, and will keep till February or March.

This very beautiful and very fine variety was sent to the Horticultural Society by M. Parmentier of Enghien, along with the Beurré d'Arenberg, in November, 1820. It requires an east or south-east wall to grow it in perfection; but very fine specimens were (in 1830) grown upon open standards in the Horticultural Garden at Chiswick, three inches and a half long, and three inches in diameter.

130. GRUMKOWER.

Grumkower Winterbirne. *Hort. Soc. Cat.* No. 316.

*Fruit* middle-sized, in shape somewhat like a Bon-

\* M. Dumortier Rutteau of Tournay, in a letter recently received from him, asserts that the proper orthography of this name is *Glout Morceau*.



chrétien, having a few obtuse angles or ribs extending from the middle of the fruit to the crown, and narrowed towards the stalk ; usually about three inches long, and two inches and a quarter in diameter. *Eye* narrow. *Stalk* half an inch long, inserted without any cavity. *Skin* smooth, pale green, sprinkled with a few grey specks. *Flesh* melting. *Juice* plentiful, saccharine, with a good deal of musky flavour.

Ripe in November, and will keep till Christmas.

131. LENT SAINT GERMAIN. *Hort. Soc. Cat.*  
No. 514.

Easter Saint Germain. *Of some Gardens.*

*Fruit* pretty large, of an oblong figure, broadest in the middle, and tapering to each extremity. *Eye* small and prominently seated. *Stalk* an inch long, slender, obliquely inserted under an elongated lip. *Skin* pale green, full of small white specks. *Flesh* firm and breaking, with a very good flavoured juice.

In eating in March and April.

This, although not a high-flavoured Pear, deserves cultivation, as it comes into eating when most Winter Pears are gone.

132. MARTIN SEC. *Miller*, No. 48. *Duhamel*,  
No. 36. t. 14.

Ronville. *Ib.*

*Fruit* middle-sized, of a pyramidal figure, somewhat turbinate, about three inches long, and two inches and a quarter in diameter. *Eye* small, open, seated in a somewhat deep obtuse-angled basin. *Stalk* one inch and a half long, inserted in a small angular cavity. *Skin* of a deep russet colour on the shaded side, but where exposed to the sun, of a lively red, covered with numerous grey specks. *Flesh* crisp. *Juice* sugary, with an agreeable perfume.

In eating from November till January.

It succeeds on the Pear, and equally well on the Quince.

This is the Martin Sec of Champagne. In Burgundy they have a Martin Sec, which is a different fruit.

133. MARTIN SIRE. *Miller*, No. 64. *Duhamel*, No. 30. t. 19. f. 5.

*Fruit* pretty large, of a pyramidal figure, somewhat like that of a Jargonelle, a little more swelled on one side than the opposite one ; about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, prominent. *Stalk* three quarters of an inch long, bent, inserted in an oblique cavity. *Skin* green, very smooth, changing to yellow as it becomes ripe, with a lively red on the sunny side. *Flesh* crisp, sometimes a little gritty near the core. *Juice* plentiful, sugary, and highly perfumed.

In eating from December till February.

It succeeds on both the Pear and the Quince.

134. MERVEILLE D'HIVER. *Duhamel*, No. 67. t. 33.

Petit Oin. *Ib.*

*Fruit* middle-sized, somewhat turbinate, tapering regularly to the stalk ; about two inches and a half long, and two inches and a quarter in diameter. *Eye* large, and deeply hollowed. *Stalk* half an inch long, inserted a little obliquely in a small irregular cavity. *Skin* green, occasionally a little warted, and becoming yellow when fully ripe. *Flesh* very fine and melting. *Juice* sugary, and of a high musky flavour.

In eating in November and December.

This succeeds on the Pear, but not well on the Quince.

It is one of our best Pears, and deserves cultivation.

135. NAPLES. *Duhamel*, 107. t. 56.

Poire de Naples. *Jard. Fruit.* t. 36.

*Fruit* middle-sized, of a roundish turbinate figure,

compressed between the middle and the stalk ; about two inches and a half deep, and the same in diameter. *Eye* small, with a converging calyx, seated in a rather deep basin. *Stalk* three quarters of an inch long, bent, and inserted in a small oblique cavity. *Skin* green, becoming yellow as it approaches maturity, with a pale brown on the sunny side. *Flesh* melting and buttery, with a saccharine and agreeable juice.

In eating from January till nearly April.

This succeeds on both the Pear and the Quince.

Miller says this Pear is called in England the Easter Saint Germain, but in this he cannot be right, as Duhamel's figure and description is wholly at variance with that variety.

#### 136. OAK-LEAVED IMPERIAL.

Impériale à feuilles de Chêne. *Duhamel*, No. 98. t. 54.

*Fruit* middle-sized, oblong, turbinate, in the manner of a small Bonchrétien ; about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* small, with an acute spreading calyx, placed in a shallow basin. *Stalk* half an inch long, straight, inserted with but little cavity. *Skin* smooth, green, approaching to yellow, as it becomes matured. *Flesh* half buttery, with a sugary well-flavoured juice.

In eating from January till May.

It succeeds on both the Pear and the Quince.

This tree is at once distinguished by its singular leaves, which are sinuated like those of the Oak. The fruit, although not so good as many others, has considerable merit at this late season of the year.

137. PASSE-COLMAR. *Pom. Mag.* t. 64. *Hort. Trans.* Vol. v. p. 410.

Passe-Colmar Gris, dit Precel. *Ib.*

Passe-Colmar Epineux. *Van Mons, Arb. Fruit.* p. 373.



Fondante de Panisel. *Van Mons, Arb. Fruit.* p. 373.

Poire Precel. *Ib.* p. 374.

Colmar E'pineux. *Hort. Soc. Cat.* No. 452.

Beurré-Colmar Gris, dit Precel. *Ib.* No. 454.

Chapman's. *Ib.* No. 177. according to the *Pom. Mag.*

*Fruit* middle-sized, obconical, flattened at the crown, about three inches and a half long, and three inches in diameter. *Eye* open, slightly sunk. *Stalk* one inch and a half long, strong, inserted in an oblique obtusely-angled cavity. *Skin* green, when ripe becoming yellowish, and sprinkled with russet, and if well exposed having a considerable tinge of red; the surface is somewhat uneven, with some slight longitudinal furrows running from the stalk end. *Flesh* yellowish, melting, juicy, very rich, and most excellent.

In perfection in December and January.

A most abundant bearer, either as a standard or upon a wall. I have seen a full crop of inferior fruit even upon a north wall; but to grow it in perfection it should have an east or south-east wall.

It was raised in Flanders by Counsellor Hardenpont, to whom, in conjunction with Dr. Van Mons, and some others of his countrymen, we are indebted for several very excellent varieties of the Pear.

138. PASTORALE. *Miller*, No. 75. *Duhamel*, No. 100. t. 55.

Musette d'Automne. *Ib.*

Petit Râteau. *Jard. Fruit.* t. 40.

*Fruit* large, of a pyramidal turbinate figure, a little compressed near the stalk, about four inches long, and two inches and three quarters in diameter. *Eye* small, with a connivent calyx, prominently seated. *Stalk* an inch long, straight, stout, with a curb or embossment at its insertion in the fruit. *Skin* somewhat rough, of a yellowish grey colour, speckled with red on the sunny

side. *Flesh* tender and buttery, with an excellent saccharine and musky juice.

In eating from November till February or March.

This succeeds better on the Pear than on the Quince.

It is said to have been raised by the Capuchins of Louvain.

139. POIRE DU VITRIER. *Duhamel*, No. 24. t. 44. f. 4.

*Fruit* middle-sized, oblong, somewhat of the shape of a Chaumontel, about two inches and a half long, and two inches and a quarter in diameter, swelling a little in the middle, and a little narrowed at each extremity. *Eye* large, open, seated in an irregularly-formed depression. *Stalk* an inch long, inserted rather deeply in an irregularly-angled cavity. *Skin* smooth, green on the shaded side, but deeply tinged with red on the side next the sun, and covered with numerous grey specks. *Flesh* white, with a very agreeable juice.

In eating in November and December.

This succeeds well on both the Pear and the Quince.

140. ROYALE D'HIVER. *Duhamel*, No. 71. t. 35.

*Fruit* pretty large, of a pyramidal turbinate figure, decreasing a little irregularly from the crown to the stalk, about three inches long, and two inches and three quarters in diameter. *Eye* small, in a deeply depressed basin. *Stalk* one inch and a half long, slender, bent, and inserted in a small, oblique, irregular cavity. *Skin* smooth, yellow, but of a fine red on the sunny side, marbled with numerous brown specks and dots. *Flesh* yellowish, half buttery, melting, and containing a rich, saccharine, well-flavoured juice.

In eating in December, January, and February.

This succeeds well on the Pear, not on the Quince.

141. SAINT AUGUSTIN. *Miller*, No. 60. *Duhamel*, No. 99. t. 58. f. 3.

*Fruit* below the middle size, of a long pyramidal

shape, oval at its apex, and compressed on one side near the stalk, about two inches and three quarters long, and two inches in diameter. *Eye* small, with a recurved calyx, prominently placed. *Stalk* an inch long, strong, bent, a little everted, and obliquely inserted without any cavity. *Skin* of a fine citron colour, spotted with red on the sunny side. *Flesh* firm, and full of a saccharine, musky juice.

In eating in December, January, and February.

It succeeds on both the Pear and the Quince.

142. SAINT GERMAIN. *Langley*, t. 66. fig. 2. *Miller*, No. 59. *Duhamel*, No. 96. t. 52.

Inconnu de la Faire. *Ib.*

*Fruit* large, of a pyramidal figure, tapering from the crown to the stalk, about three inches and three quarters long, and two inches and three quarters in diameter. *Eye* small, in a shallow basin. *Stalk* an inch long, curved, inserted very obliquely in the fruit without any cavity. *Skin* yellowish green, when fully matured with a few brownish specks on the sunny side. *Flesh* white, melting, and full of a very rich, saccharine, high-flavoured juice.

Ripe in November, and will keep good till Christmas.

This Pear ripened at Twickenham, in 1727, on a south wall, Oct. 10. O. S., or Oct. 21. N. S. *Langley*.

It succeeds on both the Pear and the Quince.

This most excellent Pear, known to almost every gardener in England, was discovered on the banks of the river *Faire*, in the parish of Saint Germain, in the ci-devant province of the Isle of France.

It requires a good soil, and a south or south-east wall. If planted in a cold soil it is apt to be ill-shaped and gritty.

143. SAINT-PÈRE. *Duhamel*, No. 117.

Saint-Pair. *Ib.*

Poire de Saint-Père. *Bon Jard.* 1827. p. 315.



*Fruit* below the middle size, of a turbinate figure, about two inches and a half long, and two inches and a quarter in diameter. *Eye* small, sunk in a shallow plaited basin. *Stalk* three quarters of an inch long, inserted in a small cavity. *Skin* rough, yellow. *Flesh* white, tender, full of an astringent juice, which renders it too austere to be eaten raw by some palates, but is excellent when stewed.

In use from February till May.

144. SPANISH BONCHRÉTIEN. *Miller*, No. 61.

Bonchrétien d'Espagne. *Duhamel*, No. 89. t. 46.

*Fruit* large, somewhat angularly pyramidal, about four inches long, and three inches in diameter. *Eye* small, with a short erect calyx, deeply sunk. *Stalk* one inch and a half long, inserted in an oblique, obtuse-angled cavity. *Skin* pale yellowish green, tinged on the sunny side with streaks of dull red, thickly covered with brown specks. *Flesh* white, breaking. *Juice* not plentiful, subacid, with a pleasant astringency.

In eating in November and December.

This succeeds on both the Pear and the Quince.

145. TILLINGTON. *Hort. Trans.* Vol. iv. p. 521.

*Fruit* of the shape and size of the Grey Doyenné, but more perfectly rounded at the crown, about two inches and three quarters long, and two inches and a half in diameter. *Stalk* short, fleshy at its insertion. *Skin* dull green on the shaded side, but of a dull brick-dust red where exposed to the sun, the whole a good deal russeted. *Flesh* white, nearly buttery, with a little grit at the core, particularly rich and sweet, though not very juicy.

Ripe the middle of November, and will keep a considerable time without spoiling.

This hardy Pear, for orchard purposes, was raised from the seed of an autumn Bergamot, the blossom of which had been impregnated with the Jargonelle, in the

village of Tillington, near Hereford. Its fruit was sent to the Horticultural Society by Mr. Knight, of Downton Castle, in the autumn of 1820, the first year of the tree producing fruit.

146. VIRGOULEUSE. *Langley*, t. 67. fig. 2. *Duhamel*, No. 95. t. 51. *Miller*, No. 56.

Bujaleuf. *Ib.*

Chambrette. *Ib.*

Poire-glacé. *Jard. Fruit.* t. 32.

*Fruit* pretty large, of a very regular obovate, pyramidal figure, about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, rather deeply sunk. *Stalk* an inch long, inserted in a rather small oblique cavity. *Skin* very smooth, grass-green, turning to a pale yellow or citron colour as it ripens, sprinkled with numerous red dots, and occasionally a little tinged with red on the sunny side. *Flesh* melting, buttery, and full of an excellent, rich, and highly flavoured juice.

Ripe in November, and will keep two months.

The Virgouleuse Pear ripened at Twickenham, in 1727, on a south wall, September 20. O. S., or October 1. N. S. *Langley*.

It will succeed on both the Pear and the Quince.

This is a most excellent Pear, requiring a good soil, and an east or south-east wall.

It takes its name from Virgoulé, a village of that name in the neighbourhood of St. Leonard, in Limousin, where it was raised, and sent to Paris, by the Marquis of Chambrette.

147. WINTER BONCHRÉTIEN. *Langley*, t. 68. fig. 3. *Miller*, No. 73.

Bonchrétien d'Hiver. *Duhamel*, No. 87. t. 45.

Poire d'Angoisse. *Jard. Fruit.* t. 42.

*Fruit* very large, of an irregular, pyramidal figure; it is very broad at the upper end, and compressed below

the middle towards the stalk, where it is still broad, and somewhat obliquely truncate ; a good-sized fruit is about four inches long, and three inches and a half in diameter. *Eye* of a middling size, with a long calyx, placed in a wide and deep hollow. *Stalk* one inch and a quarter long, a little bent, and obliquely inserted in a somewhat deep obtuse-angled cavity. *Skin* yellowish when fully matured, with a brown tinge on the sunny side. *Flesh* very tender, and breaking. *Juice* plentiful, very rich, saccharine, and highly perfumed.

In eating in January and February.

This Pear ripened at Twickenham in 1727, on a west wall, October 10. O. S., or October 21. N. S. *Langley*.

It succeeds on both the Pear and the Quince.

This is undoubtedly one of the very best winter Pears, and is held, both in France and in this country, in the highest estimation. It requires to be planted in a good soil, and against a south or south-east wall, in order to have it perfectly ripened.

148. WINTER NELIS. *Pom. Mag.* t. 126.

Nelis d'Hiver. *Of many Flemish and English Gardens.*

Bonne de Malines. *Hort. Trans.* Vol. iii. p. 353.

La Bonne Malinoise. *Hort. Trans.* Vol. v. p. 408. t. 17., according to the *Pom. Mag.*

*Fruit* above the middle size, somewhat oval, broadest in the middle, narrowed towards the crown, and a little more so towards the stalk, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* open, slightly sunk in a rather narrow basin. *Stalk* one inch and a half long, inserted in a narrow and rather deep cavity. *Skin* dull greyish green, full of grey dots, covered partly, especially on the sunny side, with a brownish-grey russet. *Flesh* yellowish white, melting, buttery. *Juice* plentiful, sugary, rich, high flavoured, with a musky perfume.



In perfection in December and January.

This most excellent and valuable Pear was raised by M. Nelis, of Mechlin, in honour of whom it has been named; but before its present title was settled, it had acquired, in a few gardens, the name of Bonne de Malines, which it is but justice to put aside in favour of that here adopted.

It bears well as a standard in the Horticultural Garden at Chiswick, where the present description was taken in December, 1829; but it succeeds better on an east wall, where the fruit grows also larger.

149. WINTER ROUSSELET. *Miller*, No. 63.

Rousselet d'Hiver. *Duhamel*, No. 31. t. 19. f. 2.

*Fruit* small, of a pyramidal figure, about two inches and a quarter long, and one inch and three quarters in diameter. *Eye* small, open, prominently seated on a well-rounded summit. *Stalk* half an inch long, thick, bent, obliquely inserted in a small cavity. *Skin* green, becoming yellow as it ripens, with a little colouring of red on the sunny side. *Flesh* buttery and melting. *Juice* plentiful, and well flavoured.

Ripe in January, and will keep till March.

It succeeds equally well on the Pear and on the Quince.

150. WINTER THORN. *Miller*, No. 58.

E'pine d'Hiver. *Duhamel*, No. 64. t. 44. f. 3.

*Fruit* pretty large, rather long and turbinate, about three inches long, and two inches and a quarter in diameter. *Eye* small, placed in a round shallow depression. *Stalk* an inch long or more, stout, curved, and inserted somewhat obliquely without any cavity. *Skin* smooth, pale green, becoming yellow as it ripens. *Flesh* melting and buttery, with a plentiful saccharine juice.

Ripe in November, and will keep till January.

This succeeds on both the Pear and the Quince; but,

like other Pears, if it is intended to be planted upon a dry soil, the Pear stock is by far the best.

SECT. VII. — *Baking and Stewing Pears.*

151. BELLISSIME D'HIVER. *Duhamel*, No. 103.

Têton de Vénus. *Bon Jard.* 1827. p. 306.

*Fruit* very large, more so than the Catillac, and of a similar turbinate figure, generally about four inches long, and a little more in diameter. *Eye* large, rather deeply sunk. *Stalk* an inch long, inserted in a somewhat angular cavity. *Skin* smooth, yellowish brown, with grey specks, but of a fine red on the sunny side. *Flesh* tender, and free from the gritty nature of most baking Pears, for which purpose this is excellent.

In use from November till March or April.

The Bellissime is so named in consequence of its size and beauty.

152. BLACK PEAR OF WORCESTER. *Miller*, No. 62.

Parkinson's Warden. *Ib.*

Pound Pear. *Ib.*, but not the Pound Pear of Langley, t. 71. fig. 3.

Livre. *Duhamel*, No. 104.

Gros Rateau Gris. *Bon Jard.* 1827. p. 315.

Grand Monarque. *Knoop. Pom.* p. 125. t. 8.

Groote Mogol. *Ib.*

*Fruit* very large, of a roundish turbinate figure, usually about four inches long, and three inches and a half in diameter. *Eye* small, placed in a wide and deep hollow. *Stalk* half an inch long, stout, inserted in a slight cavity. *Skin* rough, of an obscure red or brown colour on the sunny side, but more pale on the shaded part. *Flesh* very hard, coarse, of an austere taste, but very good when baked or stewed.

In use from November till February.

This grows very vigorously on the Pear, but does not succeed upon the Quince.

153. CATILLAC. *Miller*, No. 74. *Duhamel*, No. 102. t. 58. f. 4.

*Fruit* very large, of a broad turbinate figure, somewhat in the shape of a Quince; usually about three inches and a half or four inches deep, and the same in diameter. *Eye* small, with a short neat calyx, placed in a deep and wide plaited hollow. *Stalk* an inch long, stout, curved, and a little obliquely inserted in a very small cavity. *Skin* yellow, and when well matured in a warm season, of a deep orange, with a red tinge on the sunny side. *Flesh* hard, with an austere juice.

In use from December till April.

This succeeds better on the Pear than on the Quince.

The Catillac is a most excellent Pear for baking and stewing. The tree is very hardy, a handsome grower, and a very good bearer upon a common standard, and deserves a place in every choice collection of fruit.

154. DOUBLE-BLOSSOMED. *Miller*, No. 76.

Double-fleur. *Duhamel*, No. 58. t. 28.

Arménie. *Jard. Fruit.* t. 36.

*Fruit* shaped very much like the Swiss Bergamot, about two inches and a half deep, and the same in diameter. *Eye* small, with an erect calyx, placed in a very regular shallow basin. *Stalk* an inch long, inserted in a very small cavity. *Skin* green, but yellow when ripe, and of a red or pale purple colour on the sunny side. *Flesh* pretty crisp, with plenty of juice; but is more fit for baking or stewing than for eating raw.

In use from February till April or May.

It succeeds on both the Pear and the Quince.

This is a desirable tree to plant for ornament. Its large double flowers, which contain twelve or fifteen petals, make a very handsome appearance in the spring. It sometimes produces variegated leaves; then the fruit is striped with green, yellow, and red.

155. TRÉSOR. *Duhamel*, No. 105.



Amour. *Duhamel*, No. 105.

Trésor d'Amour. *Bon Jard.* 1827. p. 315.

*Fruit* very large, more so than the Black Pear of Worcester, in shape somewhat like it, but more compressed both towards the crown and the stalk; full four inches and three quarters deep, and five inches in diameter, sometimes even larger than this. *Eye* small, in a wide hollow basin. *Stalk* an inch long, very stout, inserted in a deep cavity. *Skin* rough, yellowish, but of a brownish colour on the sunny side. *Flesh* white, and when fully matured rather melting, with a plentiful and tolerable juice, but is fit only for stewing; for this purpose, DUHAMEL observes, it is far preferable to either the Catillac or Poire de Livre.

In use from December till March.

This is best on the Pear stock, being too vigorous to subsist upon the Quince.

156. UVEDALE'S SAINT GERMAIN. *Miller*, No. 80. Union. *Ib.*

Udale's Warden. *Langley*, t. 71. fig. 1.

Pickering. *Ib.*

Tonneau. *Duhamel*, No. 106. t. 58. f. 5.

Poire de Tonneau. *Jard. Fruit.* t. 43.

Belle de Jersey. *Of the French Gardens.*

*Fruit* very large, of an oblong figure, tapering to the crown, but compressed between the middle and the stalk; its usual size is about four inches long, and three inches broad, but sometimes much larger. *Eye* wide, in a deep hollow. *Stalk* an inch long, bent, and rather deeply inserted in an oblique angular cavity. *Skin* smooth, dark green, and of a dull brown on the sunny side; but as it becomes matured it is of a red colour on a yellowish ground. *Flesh* white, hard, and a little gritty next the core, with an austere astringent juice, which renders it unfit for eating raw, but it is excellent for baking and stewing.

In use from Christmas till April.

This does not succeed on an open standard ; but it may be trained as an espalier, where it has a warm aspect, when it will bear and ripen very well.

It, however, deserves an east or south-east wall, and if well managed it will grow to a very large size. I have gathered it of seventeen inches its greatest, and fifteen inches its least, circumference, weighing thirty-one avoirdupois ounces ; but a Pear of this sort, sent from Mr. Maisson, of Jersey, was exhibited at the Horticultural Society, December 19. 1826, which weighed forty-four ounces.

Dr. Uvedale, whose name appears to this Pear, was one of the most eminent horticulturists of his time. He lived at Eltham in 1690, and had a garden at Enfield in 1724, which is noticed by Miller in the first edition of his Dictionary in that year.

#### SECT. VIII. — *Perry Pears.*

157. BARLAND. *Pom. Herefordiensis*, t. 27.

Fruit rather small, of an oval figure, but broadest towards the crown. *Eye* prominent, and the segments of the calyx nearly erect. *Stalk* half an inch long, slender. *Skin* dull green, russetted with a muddy grey.

Specific gravity of its juice 1070.

The Barland Pear appears to have been extensively cultivated prior to the publication of Evelyn's *Pomona* in 1674, and many thousand hogsheads of its perry are yet made annually in Herefordshire and the adjoining counties, in a productive season. It may be mixed in considerable quantity with new port without its taste becoming perceptible. It sells well whilst new to the merchants, and as it is comparatively cheap, it probably forms one of the ingredients employed in the adulteration of this wine. The original tree grew in a field

called the *Bare Lands*, in the parish of Bosbury, in Herefordshire, whence the variety obtained its name, and was blown down a few years previous to 1811.

158. HOLMORE. *Pom. Heref. t. 20.*

*Fruit* small, globular, frequently growing in clusters of three and four together, with a very stiff half-closed calyx. *Stalk* short and thick. *Skin* a muddy yellowish olive-green, thickly reticulated, with a thin epidermis, and tinged with a fine red on the sunny side.

Specific gravity of its juice 1066.

The original tree, in 1811, was growing in a hedge on the estate of Charles Cooke, Esq., of the Moor, in the parish of Holmore, between Hereford and Leominster, and appeared then to be seventy or eighty years old. The young trees are very productive, and the perry is of an excellent quality.

159. HUFFCAP. *Pom. Heref. t. 24.*

*Fruit* middle-sized, oval, somewhat broader at the crown, and drawn towards the stalk. *Eye* with the segments of the calyx slender and pointed. *Stalk* long, irregular in its thickness, and curved, having now and then a small leaf growing upon its lower part next the branch. *Skin* pale green, marked with grey russet.

Specific gravity of its juice about 1070.

There are several varieties of the Huffcap Pear in Herefordshire, such as the *Brown*, *Red*, and *Yellow*; but this is by far the most deserving of cultivation. Its perry is rich, strong, and said to be very intoxicating. It is of great excellence.

160. LONGLAND. *Pom. Heref. t. 18.*

*Fruit* very handsome, not much unlike the Swan's Egg in shape, except being broader towards its crown. *Eye* somewhat large, with a converging calyx. *Stalk* short, stiff, and inserted into an unequal base. *Skin* bright gold colour, tinged and mottled all over with a russetty lively orange.



Specific gravity of its juice 1063.

The tree of this sort grows handsome and upright. It is hardy when in blossom, and consequently an abundant bearer. The name of Longland is supposed to have been derived from the field in which the original tree grew.

161. OLDFIELD. *Pom. Heref. t. 11.*

*Fruit* below the middle size, turbinate, somewhat narrowed at the crown. *Eye* small, converging. *Stalk* half an inch long, slender. *Skin* a very pale green, spotted and marbled with a darker colour, and intermixed with a thin grey russet.

Specific gravity of the juice 1067.

The perry produced from this Pear is excellent; and from its being a very hardy tree, and an abundant bearer, is more extensively planted in Herefordshire and the adjoining counties, than any other Pear. Its name is believed to have originated from an inclosure called the Oldfield, near Ledbury, a noted place for the finest perry.

162. TEINTON SQUASH. *Pom. Heref. t. 13.*

*Fruit* middle-sized, of angular shape, somewhat like that of a Bergamot, but more tapering at the stalk. *Crown* even, divisions of the calyx spreading. *Stalk* half an inch long, slender. *Skin* a muddy russetty green, marbled on the sunny side with a pale brown or dull orange, interspersed with a few ash-coloured specks.

Specific gravity of its juice not mentioned.

Its name of Teinton is supposed to have originated from Teinton, in Gloucestershire, where it has been much planted. There are some very old trees of it in this neighbourhood and in Herefordshire, and the perry they produce is of the very highest quality, something approaching in colour and briskness to Champagne, for which fine samples of it have sometimes been sold.

It is always in demand, and at a high price; but from

the great uncertainty of its crop, the supply is very limited.

*A Selection of Pears for a small Garden in the Southern and Midland Counties of England.*

SUMMER PEARS.

Early Bergamot	-	3	Musk Robine	-	8
Jargonelle	-	20	Summer Bonchrétien	-	36
Madeleine	-	25	Williams's Bonchrétien	-	38

AUTUMN PEARS.

Autumn Bergamot	-	42	Echassery	-	50
Bezy d'Heri	-	45	Gansel's Bergamot	-	52
Bezi de la Motte	-	46	Marie Louise	-	90
Brown Beurré	-	71	Napoleon	-	94
Capiaumont	-	73	Princess of Orange	-	58
Duchess of Angoulême	-	80	White Doyenné	-	107

WINTER PEARS.

Angélique de Bordeaux	-	117	Easter Bergamot	-	110
Beurré d'Aremberg	-	119	Easter Beurré	-	126
Beurré Diel	-	120	Glout Morceau	-	129
Chaumontel	-	123	Holland Bergamot	-	114
Colmar	-	124	Virgouleuse	-	146
D'Auch	-	125	Winter Bonchrétien	-	147

FOR BAKING.

Bellissime d'Hiver	-	151	Tresor	-	155
Catillac	-	153	Uvedale's St. Germain	-	156

*Northern Counties of England, and Southern of Scotland.*

SUMMER PEARS.

Jargonelle	-	20	Summer Franc-réal	-	37
Madeleine	-	25	Summer Rose	-	14
Summer Bergamot	-	13	Yat	-	40

AUTUMN PEARS.

Aston Town	-	41	Bezy d'Heri	-	45
Belle et Bonne	-	43	Echassery	-	50

Elton	-	- 51	Henry the Fourth	-	- 87
Flemish Beauty	-	- 82	Seckle	-	- 101
Hacon's Incomparable	-	*85	Swan's Egg	-	- 102

## WINTER PEARS.

Angélique de Bordeaux	-	117	D'Auch	-	- 125
Beurré d'Aremberg	-	119	German Muscat	-	- 112
Beurré Diel	-	120	Glout Morceau	-	- 129
Beurré Rance	-	121	Martin Sec	-	- 132
Bezi de Caissoy	-	122	Passe Colmar	-	- 137
Chaumontel	-	123	Winter Nelis	-	- 148

## FOR BAKING.

Catillac	-	-	- 153	Uvedale's St. Germain	- 156
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*Highlands of Scotland.*

## SUMMER PEARS.

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*Propagation.*

Pears are propagated by budding and grafting, either upon the common Pear stock or upon the Quince. The Pear stock is intended, and indeed it is the only one, for all such varieties of the Pear as are intended for open standards, or for orchard planting ; and it is probably the best, also, generally speaking, for such other sorts as are intended for training against walls, where durability is required.

The Quince stock, for Pears, has long since been made use of by the French gardeners, and for almost every purpose ; but in this country it is used only for such sorts as are intended for open dwarfs, and those low standards lately introduced by the French, and trained, as they term it, *en quenouille*, from its faint resemblance in form to the *distaff* formerly used in spinning.

These latter occupy but little space in a garden, are productive, and the fruit they produce is far superior to that which is grown upon the common standard.

In raising of Standard Pears for the orchard, it is necessary to have strong stocks, and such as have been quartered out, at least two years, in order that they may throw up the young shoot with vigour. As I have stated before, it is by far the most preferable way to bud them instead of grafting them ; by this method, many of the most vigorous will attain a height of six or seven feet the first year of their growth, and make fine standards the second, whilst those sorts possessing less vigour will come in the year following.

For Dwarfs, those which have been grafted are the best, as the plant divides itself into branches the first year, and more regularly so than those which have been obtained from grafts will in the second.

Those for training *en quenouille*, as just stated, must

be propagated upon the Quince, this stock having a similar effect upon the Pear to that upon the Apple by the *Doucin* stock, diminishing its vigour and increasing its fertility.

### PRUNING AND TRAINING.

#### *Open Standards.*

There is not any particular management required for standard Pears that is not applicable to the Apple, as detailed under that head. The principal thing to be attended to at first is to have the tree with a straight healthy stem, and a head composed of four equally strong well-placed shoots.

All open standards should be staked as soon as planted, to keep their stems straight, perfectly upright, and to secure them against high winds.

If the branches in the head are equal in strength, and well placed, they will not require to be pruned back, but must be allowed to grow at their full length, unless the sort be one of a pendent growth; in this case, more than four shoots will be required, as this number generally bends downwards, and must be augmented by others to form the upper part of the head. This is to be effected by heading down the four shoots to six inches at the end of the second year after the tree has been planted, and when it has got a firm hold of the soil; for the greater its vigour at this time, the more upright will its young shoots be directed; and, on the contrary, young shoots from weak trees of this description are chiefly pendent.

As the heads become enlarged from year to year, they must be looked over, to keep them thin of wood, and to remove any branch which is likely, by its further progress, to injure any of the others: the pendent growers will require more attention paid to them in this

respect than the upright, because they are perpetually throwing up vigorous young shoots from the upper side of those branches which are making a curved direction downwards.

### *Quenouille Training.*

As trees for this purpose require but one main stem, those obtained by budding are preferable, being always the most upright and handsome, although a grafted plant, with early attention, will fully answer the purpose.

*Quenouille* training is a method adopted by the French gardeners, and of which specimens are exhibited in the Horticultural Garden at Chiswick. It consists in training the plant perpendicularly, with a single stem, to the height of about seven feet, and in having branches at regular distances from the bottom to the top; these are generally about eighteen inches long, and pendent, being brought into this direction by bending the young shoot downwards as it grows, and tying it by a string till it has finished its growth in the autumn.

If the plant be strong, and in a state of vigour, it will throw out many more side branches than will be required; these must be thinned out, selecting those which are the strongest and best, and placed so that they may be from nine to twelve inches apart when trained. The luxuriance of these shoots is materially checked by bringing them into this form; they are, in consequence, always well furnished with fruit-bearing spurs, which produce very fine fruit.

*Quenouille* training possesses this advantage, that a plant under such management requires but little room, a square of four feet each way being amply sufficient; its fruit being within reach may be thinned out to enlarge its size, and it can also be secured against high winds, thus acquiring considerable size; and being near



the ground, the additional warmth it receives adds materially to its ripening in perfection.

### *Espaliers.*

Several very valuable sorts of Pears may be successfully cultivated in Espaliers, which would not succeed on the tall and exposed orchard standard, and such as do not necessarily require a wall. The *Quenouille* training, which has been explained under the head of *Propagation*, is admirably adapted for small gardens, and for ripening many of our finest autumnal fruit; but the Espalier possesses some advantages over that, being less exposed to high winds, and affording greater security to heavy fruit.

Pears intended for Espaliers, as well as for *Quenouille* training, should be propagated upon the Quince stock; and grafted plants, as I have observed before, are preferable to those which have been raised from buds. Horizontal training, as recommended for Apples, is that which is best adapted for the Pear, and the method laid down for forming the tree the same: the horizontal branches may also be trained at nine or ten inches apart, unless it be for those sorts whose fruit are very large; these will be better if they are allowed a foot.

In July, the superfluous young shoots should be shortened to two inches, and the extreme ones continued at their full length. By the beginning or middle of September, most of the spurs, which had been cut back at the former pruning, will have thrown out another shoot from the extreme bud of each; such, therefore, should now be cut back below this shoot, which will then leave the spur one inch instead of two. Should these artificial spurs be nearer to each other than three inches, they should be thinned out, which will finish the pruning for the summer season.

In the winter pruning, these must be looked over

again, and wherever there are any natural spurs, the artificial ones must be cut out close, so as to give them room ; and such of the older ones which have produced fruit reduced in length, by cutting off that part which produced the fruit to the next bud : this will keep the spurs close, and render them productive.

Trained Pears, both as espaliers and against walls, through negligence and mismanagement, always abound with long naked spurs, not one in twenty of which produces fruit ; and on those which do, it is small, ill-shaped, and worthless. When trees are found in this state, those spurs must be reduced by degrees, cutting some clean out where they have stood too close together, and shortening others. On the neck part of some of these long spurs, there will be frequently one or two good buds to be found ; if so, the spurs must be cut back to those buds ; and where there are none, they should be shortened to within one or two inches of the main branch. In the course of the following summer there will, in all probability, be buds formed at their base, where the old spurs should at the winter pruning be finally removed.

In the course of two or three years, by following up this method, the trees in most cases may be reduced into a fruit-bearing state ; if, however, they have been too long and too much neglected to be reduced in this manner, they must be headed down.

### *Pears against Walls.*

The management of this description of wall trees scarcely differs from that of the espalier : they should be formed in the same manner, by having an upright stem furnishing horizontal branches on each side, and which require both in the winter and summer a similar treatment.

The spurs on wall trees can only be allowed from the

sides and front of the branches, as those produced from the back or near to it would, in the progress of their growth, not only derange in some measure the straight direction of the branch, but receive material injury by their pressure against the wall ; such, therefore, should at all times be removed on their appearance, leaving those only which are either situated on the front, or so far from the wall as not to be injured by it, at any future stage of their growth.

The spurs of Pears, indeed, require the principal part of the gardener's attention in the management of the tree, for on these depend the bulk and value of the crop : short spurs, at a moderately wide distance, produce fine fruit, whilst those on long ones in a crowded state are proportionately inferior ; on the contrary, very vigorous sound spurs, at wide distances, produce fruit of the very largest size, and of the greatest excellence. This I have before noticed, when describing the *Chaumontel* Pear, as grown by the Jersey gardeners.

Pear trees which have been too long neglected to be recovered by the reduction of their spurs, should be headed down in the following manner : —

In February or the beginning of March, with a thin fine-toothed saw, cut every branch back to within nine inches of the main stem from which it issued, making the cut in a sloping direction, and as little exposed to view in front as possible, smoothing it afterwards with a sharp knife, and particularly the bark round the edge, so that its lacerated parts may be effectually removed ; at the same time every spur, whether good or bad, upon the remaining part of the tree should be cut off close and smooth, but not so close as to touch the ring of bark at its base, from beneath which the young shoots will make their appearance.

After this operation is finished, the wounds should be covered with a small portion of well-beaten grafting



clay, reduced into a paste with water, or with Mr. Forsyth's composition\*, which is very excellent, and at the same time washing over with a brush both the head and the stem with the same composition in a diluted state.

When the young shoots make their appearance, they must be allowed to grow till they are long enough to be nailed to the wall, when two of the most regular and best placed from each branch cut down must be trained, and the others removed, cutting them off close and smooth.

If the branches headed down in the spring had been at regular and proper distances from each other, two shoots from each will be double the number subsequently required. It is, however, necessary this number should be trained the first year, as they will grow as strong and extend quite as far as if half the number only had been retained ; and it will give an opportunity of selecting the best shoot of the two in the winter pruning ; and in case of any accident happening to one, the other will supply its place, so that a full number of branches will thus be secured to furnish every part of the tree.

This being accomplished, the branches must be continued at their full length, as before directed, and the superfluous shoots and spurs treated accordingly.

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<i>Satin</i>	-	56	<i>Tromp Valet</i>	-	108
<i>Schöne und Gute</i>	-	43	<i>Trouvé de Montigny</i>	-	67
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<i>Spanish Bonchrétien</i>	-	144	<i>Variegated Crasanne</i>	-	60
<i>Sucre-vert</i>	-	85	<i>Verdasse</i>	-	16
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<i>Tresor d'Amour</i>	-	155	<i>Yut</i>	-	40

## CHAP. XVII.

### PINE APPLES.

#### 1. ANSON'S. *Hort. Soc. Cat. No. 2.*

#### Anson's Queen. *Ib.*

*Leaves* resembling those of the Brown Sugar-loaf, but of a lighter brown, with fine spines. *Fruit* almost like the Queen, but the pips are flat, fourteen or fifteen deep. *Flesh* pale yellow, of pretty good flavour.



Weight from four to five pounds.

2. ANTIGUA QUEEN. *Hort. Soc. Cat.* No. 60.

*Leaves* light brown, mottled, and very mealy ; spines coarse. *Fruit* oval, pips large, prominent. *Flesh* deep yellow, rich, and highly flavoured.

Weight from four to five pounds.

3. BLACK ANTIGUA. *Hort. Soc. Cat.* No. 3.

Brown Antigua. *Ib.* No. 4.

*Leaves* long, narrow, dark green, shaded with purple, mealy ; spines coarse. *Fruit* large, somewhat oval ; pips large, prominent. *Flesh* pale yellow, high-flavoured.

Weight from four to six pounds.

4. BLACK JAMAICA. *Hort. Soc. Cat.* No. 42.

Jamaica. *Ib.*

*Leaves* long, narrow, dark green, mottled, and tinged with brownish purple. *Fruit* large, pyramidal, of a brownish yellow when ripe ; pips prominent. *Flesh* deep yellow, very highly flavoured.

Weight from three to four pounds.

5. BLOOD RED. *Hort. Soc. Cat.* No. 13.

Blood. *Ib.*

Claret. *Ib.*

*Leaves* large, broad, dark coloured ; spines large, wide. *Fruit* oval, flattened at the top ; pips red, rather flat. *Flesh* pale yellow.

Weight from four to five pounds.

Although the flesh is pale, the pips contain juice as red as blood.

6. BROWN SUGAR-LOAF. *Speechly.*

*Leaves* broad, dark green, tinged with brown, mealy ; spines regular. *Fruit* oval, dull reddish orange ; pips large. *Flesh* deep yellow, high flavoured.

Weight from three to five pounds.

7. BROWN-LEAVED SUGAR-LOAF. *Hort. Soc. Cat.* No. 81.

Striped Brown Sugar-loaf. *Ib.*

*Leaves* short, dark green, tinged with brown. *Fruit* rather long, deep yellow ; pips large. *Flesh* rich, yellow. high-flavoured.

Weight from three to four pounds.

8. ENVILLE. *Hort. Soc. Cat.* No. 30.

Cockscomb. *Ib.*

Old Enville. *Ib.*

*Leaves* large, broad, very mealy. *Fruit* pyramidal or longish oval, deep orange ; pips large, rather flat. pale yellow, well flavoured.

Weight from five to six pounds.

9. GLOBE. *Hort. Soc. Cat.* No. 33.

English Globe. *Ib.*

*Leaves* narrow, erect, mealy. *Fruit* roundish or oblong, dull yellow ; pips prominent. *Flesh* yellow, well flavoured.

Weight from three to four pounds.

10. GREEN ANTIGUA. *Hort. Soc. Cat.* No. 6.

Smooth Green Havannah. *Of some Collections.*

*Leaves* broad, short ; spines a few only, and those towards the tips. *Fruit* roundish oval ; pips rather flat. *Flesh* deep yellow, pretty good.

Weight from four to five pounds.

11. GREEN PROVIDENCE. *Hort. Soc. Cat.* No. 56.

New Green Olive. *Ib.* No. 50.

*Leaves* large, broad, light green, longer than those of the Old Queen. *Fruit* pyramidal, or longish oval, of a yellowish olive colour ; pips prominent. *Flesh* pale yellow, very good.

Weight from two to three pounds.

12. GREEN QUEEN. *Hort. Soc. Cat.* No. 63.

Smooth-leaved Queen. *Of some Collections.*

*Leaves* strong, broad, dark green, mealy ; spines few, placed at distant intervals. *Fruit* cylindrically oval ; pips prominent. *Flesh* yellow, very good.

Weight from three to four pounds.

13. HAVANNAH. *Hort. Soc. Cat. No. 37.*Brown Havannah. *Ib.*Smooth-leaved Antigua. *Of some Collections.*

*Leaves* narrow, light green, mottled with brown ;  
*spines* none, except a few small ones near the tips.  
*Fruit* large, cylindrically oval, deep orange ; pips large,  
 flat. *Flesh* pale lemon colour, pretty good.

Weight from four to five pounds.

14. HUSSAR. *Hort. Soc. Cat. No. 40.*

*Leaves* long, narrow, pale green ; *spines* rather coarse.  
*Fruit* tun-shaped ; pips large. *Flesh* bright yellow,  
 pretty good.

Weight from three to four pounds.

15. KING. *Hort. Soc. Cat. No. 46.*Common King. *Ib.*Grass-green King. *Ib.*Old King. *Ib.*

*Leaves* long, erect, pale green ; *spines* none. *Fruit*  
 ovate, or somewhat cylindrical, bright orange. *Flesh*  
 rich, yellow, saccharine mixed with acid.

Weight from three to four pounds.

16. LEMON QUEEN. *Hort. Soc. Cat. No. 64.*Barbadoes Queen. *Ib.*Lemon-coloured Barbadoes Queen. *Ib.*

*Leaves* broad, very mealy ; *spines* fine, and on some  
 of the leaves incurved. *Fruit* large, oval, of a pale  
 lemon colour ; pips rather prominent. *Flesh* pale  
 yellow, well flavoured.

Weight from four to five pounds.

17. MONTSERRAT. *Hort. Soc. Cat. No. 48.*Copper. *Ib.*

*Leaves* longish, somewhat keel-shaped, dark glossy  
 green, tinged with brown ; *spines* few. *Fruit* oval,  
 copper-coloured ; pips flat. *Flesh* pale yellow, of a  
 pretty good flavour.

Weight from three to four pounds.



18. NEW BLACK JAMAICA. *Hort. Soc. Cat. No. 43.*

*Leaves* long, thin, light green, mottled with deeper green. *Fruit* pyramidal, dark brown. *Flesh* pale yellow, rich, and very highly flavoured.

Weight from four to five pounds.

19. NEW DEMERARA. *Hort. Soc. Cat. No. 27.*

*Leaves* rather long, dark green, mealy ; spines fine. *Fruit* round, reddish orange ; pips large. *Flesh* pale yellow, well flavoured.

Weight from three to four pounds.

20. NEW ENVILLE. *Hort. Soc. Cat. No. 31.*

*Leaves* large, mealy ; spines strong. *Fruit* pyramidal or long oval, pale yellow ; pips large, prominent. *Flesh* pale yellow, well flavoured.

Weight from five to six pounds.

21. NEW MEALY-LEAVED SUGAR-LOAF. *Hort. Soc. Cat. No. 85.*

*Leaves* long, broad, mottled with brown, mealy. *Fruit* pyramidal, long, pale yellow ; pips small, flat. *Flesh* pale yellow, sweet.

Weight from four to five pounds.

22. OTAHEITE. *Hort. Soc. Cat. No. 52. Pom. Mag. t. 29.*

Anson. *Ib. Ib.*

*Leaves* unusually erect, narrow, regularly and rather strongly serrated. *Fruit* roundish, tun-shaped, deep olive green, becoming deep orange yellow ; pips flat, unusually large. *Flesh* pale yellow, sweet, and high flavoured.

Weight from four to six pounds.

23. QUEEN. *Hort. Soc. Cat. No. 59.*

Common Queen. *Ib.*

Narrow-leaved Queen. *Ib.*

Old Queen. *Ib.*

*Leaves* short, broad, and mealy ; spines strong. *Fruit* cylindrically oval, deep yellow ; pips prominent. *Flesh* bright yellow, juicy, and sweet, with a very pleasant acid.

Weight from three to four pounds.

24. RIPLEY. *Hort. Soc. Cat.* No. 70. *Pom. Mag.* t. 134.

Montserrat of some. According to the *Pom. Mag.*

Heaton House Montserrat. *Ib.*

Indian Black Pine. *Ib.*

Old Ripley. *Ib.*

*Leaves* broad, rather long, slightly recurved, tinged with reddish brown, mealy on both sides; spines middle-sized, irregular. *Fruit* roundish ovate, pale copper colour when perfectly ripe; pips middle-sized, angular, rather pointed. *Flesh* pale yellow, very sweet, rich, and high flavoured. *Crown* about the middle size, deeply stained with dark red.

25. RIPLEY QUEEN. *Hort. Soc. Cat.* No. 67.

*Leaves* short, broad, mealy. *Fruit* long, nearly cylindrical, deep yellow; pips prominent, from twelve to fourteen deep. *Flesh* pale yellow, saccharine, mixed with a pleasant acid.

Weight from three to four pounds.

26. RUSSIAN COCKSCOMB. *Hort. Soc. Cat.* No. 23.

*Leaves* strong, short, tinged with brown, mealy; spines coarse. *Fruit* roundish oval, pale orange when ripe; pips flat. *Flesh* pale yellow, juicy, and well flavoured.

Weight from four to five pounds.

27. RUSSIAN GLOBE. *Hort. Trans.* Vol. v. p. 265. *Hort. Soc. Cat.* No. 35.

*Leaves* short, broad, dark brown; spines coarse. *Fruit* large, oval, dark orange; pips large, flat. *Flesh* rich yellow, rich, and high flavoured.

Weight from four to five pounds. A very excellent Pine.

28. SAINT VINCENT'S. *Hort. Soc. Cat.* No. 75.

Green Olive. *Ib.*

Green St. Vincent's. *Ib.*

*Leaves* something longer than those of the Queen, broad, light green, rather mealy. *Fruit* longish oval, dull yellow when ripe; pips flat. *Flesh* pale yellow, rich, and high flavoured.

Weight from three to four pounds.

29. SILVER-STRIPED QUEEN. *Hort. Soc. Cat.* No. 66.

Gold-striped Queen. *Of some Collections.*

*Leaves* broad, short, with cream-coloured stripes, tinged with red. *Fruit* oval; pips full and prominent. *Flesh* yellow, pretty good.

Weight from two to three pounds.

30. SMOOTH-LEAVED SUGAR-LOAF. *Hort. Soc. Cat.* No. 87.

*Leaves* upright, narrow, smooth, striped with dull purple. *Fruit* cylindrical; pips small, prominent. *Flesh* yellow, soft, of but indifferent flavour.

Weight from two to three pounds.

31. STRIPED-LEAVED SUGAR-LOAF. *Hort. Soc. Cat.* No. 88.

Purple-striped Queen. *Ib.*

*Leaves* large, broad, pale green, with brown or chocolate-coloured stripes. *Fruit* rather long, bright yellow; pips prominent. *Flesh* rich yellow, juicy, and sweet.

Weight from three to four pounds.

32. STRIPED QUEEN. *Hort. Soc. Cat.* No. 68.

Striped-leaved Olive. *Ib.* No. 51.

*Leaves* broad, short, erect, striped with greenish yellow, and tinged with red; spines few. *Fruit* oval; pips prominent. *Flesh* bright yellow, pretty well flavoured.

Weight from two to three pounds.

33. STRIPED SURINAM. *Hort. Soc. Cat.* No. 92.

Striped Silver and Pink Surinam. *Ib.*

Ribbon-grass. *Ib.* 69.



*Leaves* beautifully striped with broad and narrow, silver, cream, and pink coloured stripes.

The plant is difficult to bring into a fruiting state, requiring from ten to twenty years, or probably more; even without fruit, this Pine deserves to be cultivated on account of its great beauty.

Striped-leaved varieties of Pine are materially affected by cultivation; those which are grown in a close pit, heated with dung, never being so rich in their colours as if grown in an airy stove, where the pit is heated with bark.

34. SURINAM. *Hort. Soc. Cat.* No. 91.

*Leaves* long, narrow, mealy; spines coarse. *Fruit* oval, deep orange when ripe; pips prominent. *Flesh* pale yellow, of a pretty good flavour.

Weight from three to four pounds.

35. WAVED-LEAVED. *Hort. Soc. Cat.* No. 94. *Pom. Mag.* t. 1.

*Leaves* large, flaccid, spreading, wavy, stained with dull purple. *Fruit* oblong, or tun-shaped, dull yellow; pips projecting, pointed. *Flesh* yellow, transparent, very delicate, juicy, extremely pleasant.

Weight from two to three pounds.

36. WELBECK SEEDLING. *Hort. Soc. Cat.* No. 95.

Cockscomb. *Ib.*

Crown. *Ib.*

*Leaves* long, narrow, sharp-pointed, of a light green; spines wide and coarse. *Fruit* cylindrical, or oval, pale yellow when ripe; pips large, flat. *Flesh* pale yellow, of a pretty good flavour.

Weight from three to four pounds.

37. WHITE PROVIDENCE. *Hort. Soc. Cat.* No. 57.

Mealy-leaved Providence. *Ib.*

New Providence. *Ib.*

Providence. *Speechly.*

*Leaves* very large, long, and broad, having a purplish

tinge, mealy ; spines small and close. *Fruit* pyramidal, or longish oval, the largest of the whole tribe of Pines ; pips very large, flat.\* *Flesh* very pale, sweet, and full of juice.

Weight generally from six to eight pounds ; but it frequently, under good management, will attain the weight of from twelve to fourteen pounds.

*A Selection of Pine Apples for a small Garden.*

Black Antigua	-	-	3	Queen	-	-	-	23
Black Jamaica	-	-	4	Ripley	+	-	-	24
Enville	-	-	8	Russian Globe	-	-	-	27
New Black Jamaica	-	18		White Providence	-	-	-	37

*Propagation and Cultivation.*

It is known to every Pine-grower, that this species of fruit is increased by suckers, and by its crown.

In its cultivation it is managed in various ways by different gardeners, and with different degrees of success. One of the best methods, without entering into any lengthened detail of operations, seems to be that which has been recommended by Mr. Sweet, which is, to pot the young plants in a mixture of one third loam and two thirds of half-decayed leaves, in which they root very freely ; they may then be plunged in frames, or a stove, but not in too much bottom heat, as that will injure their roots, as is often done by those who expect to force them on by bottom heat, but who by that means kill their plants, or injure them so much that they never perfectly recover. They do not consider that giving plants a strong bottom heat is working against nature ; for in their native climate it is the sun that

\* It must be observed, that when speaking of the pips of Pines being prominent or flat, it is to be understood that they are so at the time when the fruit is fully ripe.

warms the ground in which they grow, and this heat should not be exceeded here.

Pines thrive much the best by keeping the house very warm and moist, and by giving air early in the morning, and shutting it up early in the afternoon. As soon as shut up, give a gentle sprinkling of water all over the plants with an engine, which causes a fine steam to rise, and the leaves never burn, but the plants grow with increased vigour. When they are larger and require larger pots, add more loam to the soil in which they are potted, and keep the pots well drained with small potsherds in the bottom. In shifting them into larger pots, care must be taken not to injure their roots. When they are put into the fruiting house, first turn the tan-bed all over to the bottom, adding a sufficient quantity of fresh tan, so as to give a strong heat; then set the plants upon the tan, but do not plunge them till the heat begins to decline. Where plenty of leaves can be had, they need not be plunged at all; but, as soon as the heat declines, fill up between the pots with them. Oak or chesnut leaves are the best; these cause the heat to rise as strongly as is required; when the heat again declines, add another quantity of leaves, and so on till the plants are half buried, and water them frequently, but little at a time, and they will root in the leaves, and swell off their fruit to a great size; the suckers root also into the leaves, and grow to large plants before they are taken off, so that these plants produce their fruit when potted off, much earlier than by any other means.

When the plants are wanted to show fruit, they should be checked by keeping them dry for a considerable time; then by watering them, and giving them a little fresh heat, they fruit immediately. The pine-house should be kept up as near as possible to seventy degrees of Fahrenheit's thermometer in winter; in summer it may



be shut up at an hundred degrees or more. This heat may be said to apply to a collection of Pines when grown together in one house; but when there is a sufficiency of room, it will be more advisable to grow the Queen Pines by themselves, and those called Black Pines in another department, as these latter require a heat of at least twenty degrees more to grow them well than what ought to be allowed to the Queens.

The White Providence Pine being a much larger grower than any other, it would be desirable to grow it in a third house, or in a large pit constructed for the purpose. This does not require a greater degree of heat than any of the Black Pines; but its leaves being so much longer and larger than any other, prevents its being arranged in the pit, so as to allow the others an equal advantage.

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## CHAP. XVIII.

## PLUMS.

SECT. I. — *Black or Blue-fruited.*

1. BLUE GAGE. *Hort. Soc. Cat. No. 22.*

Azure Hâtive. *Poit. et Turp. t. 78.*

*Branches* long, slender, and downy. *Fruit* small, quite round, about three inches and a half in circumference. *Stalk* three quarters of an inch long. *Skin* dark blue, covered with a pale blue bloom. *Flesh* yellowish green, and separates from the stone. *Juice* smart, with but little richness of flavour.

Ripe the beginning of August.

2. BLUE PERDRIGON. *Langley, p. 92. Miller, No. 7.*

Perdigon. *Parkinson, No. 19.*

*Branches* downy. *Fruit* middle-sized, oval, a little

narrowed towards the stalk, which is short. *Skin* deep purple, covered with a blue bloom. *Flesh* yellow, and separates from the stone. *Juice* excellent.

Ripe the beginning and middle of August.

Ripened at Twickenham in 1727, on a west wall, July 20. O. S., or July 31. N. S. — *Langley*.

This Plum has been a long time in our gardens. HAKLUYT, in 1582, says, "Of late time the Plum called the *Perdigevena*, was procured out of Italy, with two kinds more, by the Lord Cromwell, after his travell."

3. GREAT DAMASK VIOLET OF TOURS. *Miller*, No. 4.

Gros Damas de Tours. *Duhamel*, No. 4.

*Branches* long, downy. *Fruit* middle-sized, of a somewhat oval figure, about one inch and a quarter long, and something less in diameter. *Skin* dark blue, covered with a violet bloom. *Flesh* yellow, and loosely adheres to the stone. *Juice* sugary and pleasant.

Ripe the beginning of August.

4. GROSSE NOIRE HÂTIVE. *Duhamel*, No. 3.

Noire de Montreuil. *Ib.*

*Fruit* middle-sized, of a somewhat oblong figure, about one inch and a half long, and one inch and a quarter in diameter. *Skin* of a violet colour, covered with a blue bloom. *Flesh* firm, yellowish when fully ripe, and separates from the stone, leaving a few detached pieces of the pulp behind. *Juice* sugary and brisk-flavoured.

Ripe the beginning of August.

5. KIRKE'S PLUM. *Pom. Mag.* t. 111.

*Branches* smooth. *Fruit* rather large, roundish oval, rather broadest at the base, about one inch and three quarters deep, and two inches in diameter; suture slightly depressed. *Stalk* three quarters of an inch long, very little sunk at its point of insertion; apex not



depressed. *Skin* dark purple, covered with a copious azure bloom, through which appear a few golden specks : this bloom is extremely remarkable, and does not readily rub off. *Flesh* greenish yellow, firm, juicy, rich, and separates from the stone, which is middle-sized, irregularly and broadly oval, flattened, with a groove or channel along one face.

Ripe the beginning and middle of September.

This is a very handsome variety, and a most excellent bearer, both as a standard and upon a west wall, ripening something later than the Orleans. It was brought into notice a few years ago by Mr. Kirke, of Brompton, and is believed to be of foreign origin.

6. MOROCCO. *Pom. Mag.* t. 103.

Early Black Damask. *Langley, Pom.* t. 20. f. 3.

Black Damask.

Black Damascus.

Black Morocco.

Early Damask.

Early Morocco.

} *Of various Collections, according to the Pom. Mag.*

*Branches* downy. *Leaves* with globose glands. *Fruit* middle-sized, roundish, its suture moderately depressed along one side ; the apex a little flattened ; about one inch and three quarters deep, and the same in diameter. *Stalk* thick, scarcely half an inch long. *Skin* deep blackish purple, covered with a light blue bloom. *Flesh* greenish yellow, slightly adhering to the stone, juicy, rich, and high flavoured. *Stone* middle-sized, oval, compressed.

Ripe the beginning of August.

Ripened at Twickenham in 1727, on an east wall, July 14. O. S., or July 25. N. S. *Langley.*

It is very hardy, and bears well as a standard, ripening three weeks or a month before the Orleans.

7. PRÉCOCE DE TOURS. *Duhamel*, No. 2. *Hooker, Pom. Lond.* t. 34.

Early Tours. *Hitt.* p. 348.

*Branches* downy. *Fruit* below the middle size, oval, about one inch and a quarter deep, and an inch in diameter. *Stalk* half an inch long. *Skin* deep purple, covered with a thick blue bloom. *Flesh* brownish yellow, with a few red streaks near the stone, from which it separates. *Juice* sweet, with an agreeable flavour.

Ripe on a south wall the end of July.

8. PRUNE DAMSON. *Nursery Catalogues.*

*Branches* downy. *Fruit* of the smallest size among Plums, oval, two inches and three quarters longitudinal circumference. *Stalk* half an inch long. *Skin* dark blue, covered with a thick pale blue bloom. *Flesh* green, adhering to the stone. *Juice* smart, but not rich.

Ripe in the middle of September.

There are several sorts of Damson with black fruit cultivated in England; such as the *Common Black*, with smooth spiny branches; *Royal Damson*, similar to the Prune Damson, but said to be larger; and the *Shropshire Damson*, with smooth branches, but not spiny. These are much alike in figure, but they differ a little in size, and possess different degrees of merit. This latter quality, however, depends upon the manner in which the tree has been propagated; the soil and situation in which it grows; and the health and vigour of the tree itself. Damsons raised from suckers, and planted in hedge-rows, or grown among nut-bushes, or crowded among and under other trees, can never be expected to produce such fine, thick-fleshed, high-flavoured fruit, as those which are grown upon sound healthy standards, in proper situations, unincumbered with coarse strong-growing trees.

9. VIOLETTE HÂTIVE. *Nursery Catalogues.*

Violet. *Langley*, p. 92. *Hort. Soc. Cat.* No. 262.

Early Violet. *Ib.*, No. 263.

*Branches* numerous, slender, downy. *Fruit* small, oval, rather pointed at the apex, and compressed towards the stalk; about one inch and three eighths long, and an inch in diameter. *Suture* shallow, in some extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small shallow cavity. *Skin* purple, when fully ripe of a deep blue or violet colour, and covered with a thin blue bloom. *Flesh* green, and adheres to the stone. *Juice* sugary, with an agreeable acid.

Ripe the beginning of August.

Ripened at Twickenham in 1729, on a west wall, July 15. O. S., or July 26. N. S. *Langley*.

An old Plum, cultivated by John Tradescant before 1629. It is a most excellent bearer, and ought to be planted in the garden of every poor cottager throughout the kingdom. It might then not unaptly be called the Cottager's Plum.

## SECT. II. — *Green-fruited.*

10. GREEN GAGE. *Langley*, p. 94. t. 24. fig. 4. *Hooker, Pom. Lond.* t. 38.

Dauphine. *Duhamel*, 25. t. 11.

Grosse Reine Claude. *Ib.*

Abricot Vert. *Ib.*

Verte Bonne. *Ib.*

*Branches* smooth. *Fruit* middle-sized, round, having a narrow suture extending from the stalk to the apex. *Stalk* half an inch long, a little bent, and inserted in a small funnel-shaped cavity. *Skin* yellowish green, but when fully exposed to the sun of a purplish colour, marbled with russetty muddy red. *Flesh* yellowish green, very melting, and separates partly from the stone, leaving part of the pulp behind. *Juice* abundant, saccharine, of the richest and most exquisite flavour.



Ripe on the open standard the middle of August.

Ripened at Twickenham in 1727, on an east wall, July 30. O. S., or August 10. N. S.

This is, without exception, the best Plum in England; and when grown upon a healthy standard, and fully exposed to the sun, although not so large, is much richer than when produced against a wall. It is also a hardy and most excellent bearer.

A plant of this sort was sent from France by the Earl of Stair to the second Duke of Rutland, by the name of *Green Spanish*. The name of *Green Gage* is said to have originated from the following accident:—The *Gage* family, in the last century, procured from the Monks of the Chartreuse at Paris, a collection of fruit trees. When they arrived in England, the ticket of the Reine Claude had been rubbed off in the passage. The gardener being from this circumstance ignorant of the name, called it, when it bore fruit, *Green Gage*. Vide *Hort. Trans.* Vol. i. Appendix, p. 8. by the Right Honourable Sir Joseph Banks, Bart.

11. LITTLE QUEEN CLAUDE. *Miller*, No. 16.

Petite Reine Claude. *Duhamel*, No. 26.

*Branches* slender, downy. *Fruit* small, of a roundish figure, having a small suture, and being a little more swelled on one side than on the other, about one inch and a quarter deep, and a little more in diameter. *Stalk* half an inch long, inserted in a small hollow. *Skin* yellowish green, covered with a thick bloom. *Flesh* pale yellow, and separates from the stone. *Juice* rich and well flavoured. *Stone* oval, with an obtuse point.

Ripe the end of August.

12. LUCOMBE'S NONESUCH. *Pom. Mag.* t. 99.

*Branches* smooth. *Fruit* extremely like a *Green Gage* in colour, but more streaked with yellow, covered with a fine glaucous bloom, generally compressed in the direction of its suture, which is the reverse of the usual

mode of compression in stone fruit; about one inch and three quarters deep, and rather more than two inches in diameter. *Stalk* half an inch long, straight, inserted in a rather wide hollow. *Flesh* firm, of the colour and consistence of a Green Gage, and adheres to the stone. *Juice* plentiful, of a flavour better than an Orleans, but inferior to that of a Green Gage. *Stone* ovate, not very uneven.

Ripe about the end of August.

A valuable variety, lately raised from seed by Messrs. Lucombe, Prince, and Co. of Exeter.

It bears well as a standard, is remarkably handsome, as it were variegated with dull yellow and orange, and larger than the usual size of the Green Gage.

### SECT. III. — *Red or Purple-fruited.*

13. CHERRY. *Miller*, No. 27.

Virginian Cherry. *Ib.*

Mirabolan. *Duhamel*, 46. t. 20. f. 15.

*Prunus Cerasifera.* *Hort. Soc. Cat.* No. 285.

*Branches* slender, wiry, smooth. *Fruit* small, heart-shaped, somewhat like the Bigarreau Cherry, except having a small slender prickle at its summit; about one inch and three quarters deep, and a little more in diameter. *Suture* obliterated. *Stalk* three quarters of an inch long, very slender, inserted in a very small round cavity. *Skin* pale red, sprinkled with a few small grey specks, rather thick, very acid. *Flesh* yellow, soft, very juicy, sweet, mixed with a little acid, and slightly adheres to the stone.

Ripe the middle of August.

This is planted chiefly in shrubberies and in the pleasure ground, for its early flowering. The fruit, however, is very handsome in the dessert, and also makes very excellent tarts.

14. CHESTON. *Miller*, No. 12.

Matchless. *Langley*, *Pom.* t. 23. f. 2.

*Branches* downy. *Fruit* small, a little more long than broad, somewhat oval, pointed. *Stalk* half an inch long. *Skin* deep purple, covered with a blue bloom. *Flesh* deep yellow, and separates from the stone. *Juice* sweet, brisk, and agreeable.

Ripe the middle of August.

It ripened at Twickenham, in 1727, on a west wall, July 15. O. S., or July 26. N. S. *Langley*.

In 1811 this ripened on my south wall, July 31., but in the following year it did not ripen till August 31.

15. DIAPER. *Miller*, No. 15.

Red Diaper. *Ib.*

Diaprée Rouge. *Duhamel*, No. 37. t. 20. f. 12.

Roche-Corbon. *Ib.*

*Branches* smooth. *Fruit* above the middle size, oval, about one inch and a half long, and an inch in diameter. *Stalk* half an inch long, rather deeply inserted. *Skin* pale red, mottled with amber; but when exposed to the sun it is marbled with a deeper red, full of russetty specks, and covered with a thin blue bloom. *Flesh* greenish yellow, melting, and separates from the stone. *Juice* plentiful, and of an excellent flavour.

Ripe the middle and end of September, and will hang some time upon the tree, like the Imperatrice.

16. EARLY ORLEANS. *Hort. Soc. Cat.* No. 181.

Hampton Court. *Nursery Catalogues*.

*Branches* downy, somewhat red at the extremities. *Fruit* about the size of the common Orleans, somewhat globular; in some specimens a little elongated, having a shallow suture extending from the base to the apex. *Stalk* three quarters of an inch long. *Skin* deep red, or purple, marbled with darker and lighter shades, sprinkled with pale dots, and covered with a pale blue



bloom. *Flesh* yellowish green, and separates clean from the stone.

Ripe the middle of August.

17. EARLY RED PRIMORDIAN. *Parkinson*, No. 2.

Red Primordian. *Ib.*

*Branches* slender, downy. *Fruit* small, in form somewhat like the Jaune Hâtive, oval, compressed next the stalk. *Stalk* half an inch long, oval. *Skin* deep red, covered with a thick bloom. *Flesh* yellow, rather dry, and adheres to the stone. *Juice* sweet, with a slight bitter, but very pleasant.

Ripe the end of July, after the Jaune Hâtive.

18. FOTHERINGHAM. *Miller*, No. 6. *Langley*, *Pom.* t. 20. f. 6.

Sheen. *Ib.*

*Branches* smooth. *Fruit* middle-sized, somewhat oblong, compressed next the stalk, and swelled a little more on one side of the suture than on the other. *Stalk* an inch long. *Skin* bright red on the shaded side, covered with small specks, but of a deep red or purple where exposed to the sun, and covered with a violet bloom. *Flesh* pale greenish yellow, and separates from the stone. *Juice* saccharine, with a little but agreeable tartness.

Ripe the middle of August.

It ripened at Twickenham, in 1729, on a south-east wall, July 14. O. S., or July 25. N. S. *Langley*.

This very useful and hardy Plum has been in England many years, having been cultivated by Sir Wm. Temple, at his seat at Sheen, near Richmond, in Surrey, before 1700, whence it was called the Sheen Plum.

19. GERMAN PRUNE. *Nursery Catalogues*.

Quetsche. *Knoop. Fruit.* p. 61. t. 3.

Quetzen. *Ib.*

*Branches* smooth. *Fruit* below the middle size, of an oval figure, compressed next the stalk, which is half

an inch long, slender. *Skin* deep red, becoming purple. *Flesh* yellow, and closely adheres to the stone. *Juice* sweet, with a slight acid, somewhat astringent.

Ripe the beginning and middle of September.

The fruit of the Quetsche Plum is grown for the purpose of drying, and sold in the shops in this country under the name of Prunes. It is cultivated and well known throughout all Germany, Thuringia, Saxony, Silesia, Moravia, Bohemia, and Hungary.

20. GOLIATH. *Hooker, Pom. Lond.* t. 39.

Saint Cloud. *Nursery Catalogues.*

*Branches* resembling those of the Orleans, downy. *Fruit* pretty large, a little more long than broad, oblique at both extremities, and swelled more on one side of the suture than on the other. *Stalk* three quarters of an inch long. *Skin* pale red on the shaded side, but of a deep red or violet colour where exposed to the sun, and covered with a thin blue bloom. *Flesh* yellow, and slightly adhering to the stone. *Juice* similar to that of the Orleans.

Ripe the beginning and middle of September.

This is a very fine handsome Plum, a very great bearer, and deserving of cultivation.

21. IMPERATRICE. *Langley*, p. 95. t. 25. f. 3. *Miller*, No. 25. *Pom. Mag.* t. 33.

Impératrice Violette. *Duhamel*, 39. t. 18.

*Branches* long, smooth. *Fruit* oblong, blunt at each end, but tapering rather more to the base than to the apex. *Stalk* nearly an inch long. *Skin* rich deep purple, covered with a thick bloom, which is more copious than on any plum in Covent Garden market. *Flesh* firm, yellowish green, rather dry, but exceedingly sweet and rich, and adheres to the stone.

Ripe in October, and will keep, if well managed, till the middle of December.

It ripened at Twickenham, in 1727, on a south-east wall, Sept. 10. O. S., or Sept. 21. N. S. *Langley*.

It requires to be planted against an east or south-east wall, where it bears abundantly ; but it does not ripen perfectly if grown on a more unfavourable aspect.

22. IMPERIAL DIADEM. *Hort. Trans.* Vol. iv. p. 208.

*Branches* smooth. *Fruit* middle-sized, oval, a little compressed near the stalk, and swelling more on one side of the suture, which is deep, than on the other, about one inch and a half long, and the same in diameter. *Skin* light red, with a few purplish specks, and covered with a thin blue bloom. *Flesh* yellowish, and separates from the stone. *Juice* plentiful, sugary, and when perfectly ripe highly perfumed.

Ripe the beginning of September.

This very handsome Plum was raised from seed, in the neighbourhood of Duckenfield, near Manchester, a few years previous to 1819.

23. ITALIAN DAMASK.

Damas d'Italie. *Duhamel*, No. 12. t. 4.

*Fruit* middle-sized, nearly round, about one inch and a half in diameter, a little flattened at the base, and having a well marked suture extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small round cavity. *Skin* of a violet colour, becoming brown when fully ripe. *Flesh* yellowish green, firm, and separates clean from the stone. *Juice* very sweet and high flavoured. *Stone* oval, rather thick.

Ripe the end of August and beginning of September.

24. LA DELICIEUSE. *Nurs. Catalogues*.

*Branches* long and smooth. *Fruit* oval, about two inches long, and one inch and three quarters in diameter. *Suture* rather broad, shallow, swelled a little more on one side than on the other. *Stalk* an inch long, slender, slightly inserted. *Skin* pale yellow on the shaded side, but where exposed to the sun of a deep purple, and full



of brown specks. *Flesh* yellow, and separates from the stone. *Juice* peculiarly rich and abundant.

Ripe in October, about the same time with the Imperatrice.

This very fine Plum was brought to this country from New Jersey, about ten years ago, and first sold by Mr. Kirke, of Brompton, by advertisement, at a guinea per plant, in the autumn of 1825.

25. LA ROYALE. *Hooker, Pom. Lond. t. 47.*

Royale. *Duhamel, No. 24. t. 10. Hitt, p. 349.*

*Branches* downy, almost white. *Fruit* middle-sized, round, not deeply cleft, rather narrowed towards the stalk, about one inch and a half in diameter. *Stalk* three quarters of an inch long, inserted in a small round cavity. *Skin* bright purplish red, full of brown specks, and covered thickly with a pale blue bloom. *Flesh* firm, dull yellow or amber colour, quite melting, and separates from the stone. *Juice* plentiful, saccharine, and very highly flavoured. *Stone* roundish-ovate, pointed at both ends.

Ripe the end of August and beginning of September, succeeding the Green Gage.

This is too tender to succeed in this country as an open standard: it requires an east or south-east wall.

26. MIMMS. *Pom. Mag. t. 6.*

Mimms Plum. *Hort. Trans. Vol. iv. p. 208.*

*Branches* smooth. *Leaves* with two small glands at the base of each. *Fruit* oblong, with an oblique apex, and broad shallow suture, of the largest size among Plums, about two inches and a half deep, and the same in diameter. *Stalk* three quarters of an inch long, slender, pubescent. *Skin* of a light clear purple colour, upon a greenish ground, marked with brownish specks, and covered copiously with bloom, which is easily rubbed off. *Flesh* pale, dull greenish yellow, tender, juicy, and very agreeably flavoured, like an Orleans in perfection,

and separating from the stone, which is very rugged, with a thin irregular edge.

Ripe the beginning and middle of September.

This is said to have been raised many years ago, from a stone of the Blue Pudrigo, in the garden of Henry Browne, Esq., at North Mimms, in Hertfordshire, and was exhibited at the Horticultural Society in 1819. It is a distinct Plum from the Imperial Diadem.

27. MONSIEUR. *Duhamel*, No. 15. t. 7. *Jard. Fruit.* t. 57.

*Branches* downy, somewhat like those of the Orleans. *Fruit* middle-sized, about one inch and a half in diameter, of a flattish globular figure, having a slight suture extending the length of the fruit. *Stalk* scarcely half an inch long, inserted in a small cavity. *Skin* bluish purple. *Flesh* yellow, very melting when fully matured, and separates from the stone. *Juice* good, but not very highly flavoured.

Ripe the beginning and middle of August.

28. MONSIEUR HÂTIF. *Duhamel*, No. 16. t. 20. f. 1. Monsieur Hâtif. *Jard. Fruit.* t. 56.

*Branches* downy, somewhat like the Orleans. *Fruit* middle-sized, nearly globular, about one inch and a half in diameter, having a well marked suture extending from the base to the apex, where it is a little flattened. *Stalk* half an inch long, slender, inserted in a narrow and somewhat deep cavity. *Skin* deep purple, or violet colour, when fully exposed to the sun, and covered with a thick bloom; it is bitter, but readily peels off. *Flesh* greenish yellow, melting, and separates from the stone. *Juice* plentiful and excellent. *Stone* small, oblong, with an obtuse point, not very rugose.

Ripe the beginning of August.

This is somewhat like the last sort, but of a deeper colour, and ripens a fortnight earlier.

28.\* NECTARINE PLUM. *Hort. Soc. Cat.* No. 114.  
*Syn. Pom. Mag.* t. 148.

Caledonian. *Of some Collections.*

Howell's Large. *Hort. Soc. Cat.* No. 128.

Prune Pêche. *Ib.*, No. 119. *Syn.*, according to the  
*Pom. Mag.*

*Branches* glabrous, brownish violet when exposed to the sun. *Fruit* very large, like a Nectarine in shape and size. *Stalk* smooth, about half an inch long, and of moderate thickness. *Skin* purple, covered with a fine azure bloom. *Flesh* dull greenish yellow, somewhat adhering to the stone, but less so than in the Goliath, compared with which it is much finer and richer, being decidedly the best Plum yet known of its size. *Stone* middle-sized, oval, compressed.

Ripe against a wall the end of July or the beginning of August, considerably earlier than the Goliath.

This is a very excellent Plum, and a good bearer either on a wall or as a standard.

The Nectarine Plum has been satisfactorily ascertained, in the Horticultural Garden at Chiswick, to be wholly distinct from the Goliath, and its synonyms settled in the *Pom. Mag.* above referred to.

29. ORLEANS. *Miller*, No. 5.

Red Damask. *Langley*, *Pom.* t. 20. f. 4.

*Branches* downy. *Fruit* middle-sized, nearly globular, swelling a little more on one side of the suture than on the other. *Skin* dark red, and when fully exposed to the sun, of a purplish colour, covered with a thin blue bloom. *Flesh* yellow, and separates clean from the stone, like an Apricot. *Juice* a little sugary, with a portion of astringency.

\* No. 28. is inserted twice in consequence of the Nectarine Plum, having been published in the *Pom. Mag.* after the numerical arrangement had been completed.



Ripe the middle and end of August.

The Orleans is one of our most common Plums, and known in every market throughout England. It is a most hardy tree, a constant bearer, and an extremely useful fruit. It does not appear to have been known to either Parkinson or Ray.

30. PRUNE SUISSE. *Duhamel*, No. 19. t. 20. f. 7.

Prune d'Altesse, *Ib.*

Monsieur Tardif. *Bon Jard.* 1827. p. 290.

Simiana. *Hort. Soc. Cat.* No. 252.

*Branches* smooth. *Fruit* nearly spherical, about four inches and a half in circumference, rather more protruded in the middle than at either extremity. *Stalk* an inch long, slender, curved. *Skin* amber coloured on the shaded side, very full of small red specks, but where fully exposed to the sun it is of a beautiful red. *Flesh* gold colour, and closely adheres to the stone. *Juice* somewhat sharp, but when well matured it has an excellent flavour.

Ripe the end of September, and will keep for some weeks upon the tree.

This requires an east or south-east wall, in order to have it in perfection; on colder aspects it cannot be expected to be equally good. The same precaution should be observed with regard to the Imperatrice, Saint Catharine, and Coe's Plum; and indeed with all other late-ripening Plums; for to suppose they will succeed equally well in less favourable situations, is contrary both to reason and practice.

31. PURPLE GAGE. *Pom. Mag.* t. 129.

Reine Claude Violette. According to the *Pom. Mag.* *Nois. Man. Comp.* p. 496.

Reine Claude Violette. *Bon Jard.* 1827. p. 291.

Die Violette Königin Claudie. *Sickler, Deutsch. Obst. Gart.* Vol. xxi. p. 64. t. 6.

*Branches* smooth, almost like the Green Gage.

*Fruit*, except in colour, very like the Green Gage, middle-sized, roundish oval, somewhat flattened at the ends. *Suture* moderately depressed. *Stalk* about an inch long, rather thick. *Skin* violet, powdered with a light blue bloom, beneath which it is engrained with pale yellow dots. *Flesh* greenish amber, rich, sugary, and strikingly high flavoured. *Stone* oval, inclining to ovate, compressed.

Ripe the end of August and beginning of September.

The origin of this variety is unknown; it must, however, be recent, as it is not mentioned by *Duhamel*, nor by any of the older French writers, and is even omitted by *Noisette* in his *Jardin Fruitier*. It is of very high quality, fully equal to the Green Gage in all respects, and having this superiority, that while the latter is apt to crack in wet summers, and will never keep after having been gathered, this, on the contrary, will endure, if the climate be dry, through August and September, even till October, and is scarcely at all disposed to crack.

A good bearer as a standard. It is also well adapted to an east or west wall, where its flavour becomes improved.

32. QUEEN MOTHER. *Ray*, No. 19. *Langley*, p. 94. t. 24. fig. 3. *Hitt*, p. 353.

*Branches* smooth. *Fruit* of a smallish size, nearly globular, about three inches and a half in circumference. *Stalk* short. *Skin* dark red next the sun, on the other side pale yellow, full of reddish spots. *Flesh* yellow, and separates from the stone. *Juice* saccharine and rich. *Stone* very small in proportion to the fruit.

Ripe the beginning and middle of September.

It ripened at Twickenham in 1727, on a south wall, August 12. O. S., or August 23. N. S. — *Langley*.

A very good, neat, little Plum; it will succeed on either an east or west wall, but not as an open standard.

33. RED MAGNUM BONUM. *Miller*, No. 10.

Imperiall. *Parkinson*, No. 9.

Imperial. *Langley*, p. 92. t. 20. fig. 5.

Imperiale Violette. *Duhamel*, No. 32. t. 15.

*Branches* smooth. *Fruit* pretty large, oval, about two inches and a quarter long, and one inch and three quarters in diameter, swelled much more on one side of the suture than on the other. *Stalk* one inch and a quarter long, slender. *Skin* pale green on the shaded side, but of a deep red colour, with numerous grey specks, where fully exposed to the sun, and covered with a very thin blue bloom. *Flesh* yellowish green, and separates from the stone. *Juice* harsh, subacid. *Stone* oval, sharp-pointed.

Ripe the beginning and middle of September.

It ripened at Twickenham in 1727, on a north-west wall, July 15. O. S., or July 26. N. S. *Langley*.

An old Plum of our gardens, cultivated by John Tradescant, previously to 1629. A very hardy bearer as an open standard.

34. RED PERDRIGON. *Forsyth*, Ed. 7. No. 10.

Perdrigon Rouge. *Duhamel*, No. 22. t. 20. f. 6.

*Branches* downy. *Fruit* middle-sized, of a roundish oval figure, about one inch and a quarter long, and nearly the same in diameter. *Stalk* three quarters of an inch long, inserted in a small round hollow. *Skin* of a fine red inclining to violet, sprinkled with small brownish yellow specks, and covered with a thick bloom. *Flesh* bright yellow, or greenish yellow, firm, sweet, and juicy, and separates from the stone.

Ripe the beginning and middle of September.

35. ROYAL DAUPHIN. *Hort. Soc. Cat.* No. 238.

*Branches* smooth. *Fruit* large, oval, about six inches in circumference, somewhat broader at the apex than at the base. *Stalk* an inch long, stout. *Skin* of a pale red on the shaded side, marked with green specks,



but of a darker red next the sun, mottled with darker and lighter shades, and covered with a violet bloom. *Flesh* greenish yellow, and separates from the stone, which is large. *Juice* sweet, mixed with a little sub-acid.

Ripe the beginning of September.

36. ROYALE DE TOURS. *Duhamel*, No. 17. t. 20. f. 8.

*Fruit* above the middle size, of a roundish figure, with a well marked suture extending from the base to the apex, and somewhat more swelled on one of its sides than on the other; about one inch and a half long, and nearly the same in diameter. *Stalk* half an inch long, slightly inserted. *Skin* bright red on the shaded side, but when fully exposed to the sun of a deep violet, sprinkled over with numerous small yellow spots, and covered with a thick bloom. *Flesh* greenish yellow. *Juice* plentiful and high flavoured.

Ripe the beginning and middle of August.

37. VIOLET DAMASK. *Nursery Catalogue*.

Damas Violet. *Duhamel*, No. 5. t. 2.

*Branches* downy. *Fruit* small, of an oblong figure, somewhat larger at the apex than at the base, about one inch and a quarter long, and little more than an inch in diameter. *Stalk* half an inch long. *Skin* of a purplish violet colour, covered with a thin bloom. *Flesh* yellow, firm, and separates from the stone, leaving a few slightly attached pieces of the pulp behind. *Juice* very sweet, with a smart and pleasant flavour.

Ripe the middle and end of August.

38. VIOLET DIAPER. *Nursery Catalogue*.

Diaprée Violette. *Duhamel*, No. 36. t. 17.

*Branches* downy. *Fruit* below the middle size, of an oval figure, about one inch and a half long, and one inch and quarter in diameter, having a rather deep suture, on one side of which it is swelled considerably

more than on the other. *Stalk* short, slender, rather deeply inserted. *Skin* thin, of a purplish red, covered with a thick bloom. *Flesh* yellowish, firm, and separates from the stone. *Juice* saccharine, plentiful, of an agreeable flavour. *Stone* narrow, with a long sharp point.

Ripe the beginning and middle of August.

This is a fleshy firm Plum, very good in the dessert, and excellent when dried as a Prune.

39. VIOLET PERDRIGON. *Miller*, No. 8.

Perdrigon Violet. *Duhamel*, No. 21. t. 9.

*Branches* downy. *Fruit* middle-sized, a little more long than broad, and enlarged a little at the apex, about one inch and a half long, and nearly as much in diameter. *Stalk* half an inch long, curved, slender. *Skin* of a dull greenish brown, full of small brown specks, and covered with a thick pale bloom. *Flesh* greenish yellow, pretty firm, and adheres to the stone. *Juice* sweet, and of a very excellent flavour.

Ripe the end of August and beginning of September.

40. WHEAT PLUM. *Hort. Soc. Cat.* No. 271.

Wheaten. *Ray*, No. 17.

Whitton. *Hort. Soc. Cat.* 271.

Nutmeg. *Parkinson*, No. 18.

*Branches* numerous, slender, smooth. *Fruit* small, somewhat oblong, about one inch and one eighth long, and an inch in diameter, mostly growing in pairs, a little swelled on one side of the suture more than on the other, which is shallow. *Stalk* five eighths of an inch long, inserted in a small narrow cavity. *Skin* pale amber on the shaded side, but of a bright red, marbled with a deeper colour, where exposed to the sun, and covered with a thin white bloom. *Flesh* greenish yellow, rather firm, and adheres to the stone. *Juice* sugary, with a little subacid.

Ripe the middle of August.

This is called Wheat Plum, in consequence of its being ripe about the time of the wheat harvest.

41. WILMOT'S EARLY ORLEANS. *Hort. Trans.* Vol. iii. p. 392. t. 14.

Wilmot's Orleans. *Hort. Soc. Cat.* No. 274.

Wilmot's New Early Orleans. *Ib.*

Wilmot's Late Orleans. *Ib.* According to the *Hort. Soc. Cat.*

*Branches* downy, like the Common Orleans. *Fruit* above the middle size, round, rather deeply cleft, more compressed than the Old Orleans, especially at the apex. *Stalk* short. *Skin* pale red on the shaded side, but where exposed to the sun of a dark purple tint, and covered with a fine thin bloom. *Flesh* of a rich greenish yellow, inclining to amber when quite ripe, of a pleasant consistence, being much softer and more juicy than the Orleans, and separates clean from the stone. *Juice* plentiful, sweet, combined with acid, of excellent flavour. *Stone* round, rather small, in proportion to the size of the fruit.

Ripe the beginning of August, as early as the Morocco, or the Precoce de Tours.

Raised in 1809 by Mr. John Wilmot, in his garden at Isleworth, near London.

42. WINESOUR. *Forsyth*, Ed. 7. No. 32.

Rotherham. *Of the Old Gardens.*

*Branches* slender, downy. *Fruit* rather larger than a Damson, oblong. *Stalk* half an inch long. *Skin* dark bluish purple, covered with dark purple specks, particularly where exposed to the sun. *Flesh* greenish yellow, and adheres to the stone, near which there are some red streaks in the flesh. *Juice* subacid. *Stone* long, slender, and acute-pointed.

Ripe about the middle of September.

This Plum is said to have originated in the neighbourhood of Rotherham, in Yorkshire, many years ago.



The Winesour is the most valuable of all our Plums for preserving, and great quantities of it in this state are sent annually from Wakefield and Leeds to distant parts of England. As a preserve, they will keep one or two years, and are preferable to those imported from abroad.

#### SECT. IV. — *White or Yellow fruited.*

43. APRICOT. *Switzer*, p. 105. *Miller*, No. 13.

Abricotée. *Duhamel*, No. 28. t. 13.

Abricotée de Tours. *Ib.* t. 13.

*Branches* covered with a whitish down. *Fruit* pretty large, of a roundish figure, divided by a deep suture, about one inch and a half deep, and one inch and three quarters in diameter. *Stalk* short, scarcely more than a quarter of an inch long. *Skin* yellow, tinged with red on the sunny side, and covered with a white bloom. *Flesh* yellow, firm, but melting, and separates clean from the stone. *Juice* sweet, of a very excellent flavour.

Ripe the beginning and middle of September.

This very fine Plum is considered by Duhamel as nearly equal to the Green Gage: as it is too tender for an open standard, it is better to plant it against an east or south-east wall.

44. BRIGNOLE. *Miller*, No. 24.

Brignole Jaune. *Knoop. Fruit.* p. 55.

Prune de Brignole. *Bon Jard.* 1827. p. 290.

*Fruit* large, oval. *Skin* pale yellow, mixed with red on the sunny side. *Flesh* pale yellow, rather dry. *Juice* saccharine, of excellent flavour.

Ripe the middle and end of August.

This Plum is so named, from Brignole, a town of France, famous for its Prunes, of which this ranks among its best sorts.

45. COE'S PLUM. *Pom. Mag.* t. 57.

Coe's Golden Drop. *Ib.*

Coe's Imperial. *Ib.*

Bury Seedling. *Ib.*

New Golden Drop. *Ib.*

Fair's Golden Drop. *Hort. Soc. Cat.* No. 103. according to the *Pom. Mag.*

*Branches* smooth. *Leaves* with two globular glands at the base. *Fruit* oval, of the largest size among Plums, about two inches and a half long, and two inches in diameter, deeply marked by the suture, pitted at the point, abruptly tapering and hollowed out at the base for the reception of the stalk. *Stalk* three quarters of an inch long, slender. *Skin* greenish yellow, with numerous rich spots of bright violet red next the sun. *Flesh* greenish yellow, adhering firmly to the stone. *Juice* very sweet and delicious. *Stone* sharp-pointed.

Ripe the end of September, and will hang some time upon the tree after it is matured.

This will keep for a considerable length of time, after it is gathered, either by suspending it by the stalk upon a string, withinside a window facing the sun, or by wrapping it in soft paper, and keeping it in a dry room. By this latter method, I have eaten it exceedingly good in October, twelve months after it had been gathered.

It was raised by the late Jervaise Coe, a market gardener at Bury St. Edmund's, in Suffolk, more than thirty years ago. He informed me it was from the stone of a Green Gage, the blossom of which, he supposed, had been fertilised by the White Magnum Bonum, the two trees of which grew nearly in contact with each other in his garden. It requires an east or a west wall; on the former the fruit attains its greatest perfection.

46. DOWNTON IMPERATRICE. *Hort. Trans.* Vol. v. p. 383.

*Branches* long, smooth. *Fruit* shaped almost like the Blue Imperatrice, but larger, and not so much

lengthened at the stalk end. *Skin* dull yellow, very thin. *Flesh* yellow, soft, juicy, with a high flavoured acidity.

Ripe in October, and will keep a month.

Raised by Mr. Knight, of Downton Castle, from a seed of the White Magnum Bonum, the blossom of which had been impregnated by the pollen of the Blue Imperatrice. Its fruit was exhibited at the Horticultural Society, December 1. 1823.

The young wood has much the appearance of the White Magnum Bonum, but grows much stronger, more so indeed than any Plum I have ever seen, frequently, on vigorous stocks, shooting from buds eight feet the first year.

47. DRAP D'OR. *Langley*, p.94. t.24. f.5. *Miller*, No. 20.

Cloth of Gold. *Ib.*

Mirabelle double. *Duhamel*, No. 30.

*Branches* smooth, but downy at the ends. *Fruit* rather small, of a roundish figure, somewhat like the Little Queen Claude, with but very little suture, and a small dimple at each end: about an inch deep, and rather more in diameter. *Stalk* half an inch long, slender. *Skin* bright yellow, spotted or marbled with red on the sunny side. *Flesh* yellow, melting, and separates clean from the stone. *Juice* sugary and excellent.

Ripe the middle of August.

It ripened at Twickenham in 1727, on a west wall, July 20th O. S. or July 31st N. S. *Langley*.

48. EARLY AMBER. *Nurs. Catalogues*.

*Fruit* small, somewhat oblong, and broadest at the apex. *Stalk* three quarters of an inch long. *Skin* pale greenish yellow, with a few small crimson specks on the sunny side, and covered with a thin whitish bloom. *Flesh* greenish yellow, and adheres to the



stone. *Juice* sub-acid, but not possessing any peculiar flavour.

Ripe the beginning of August.

This is a very handsome little fruit ; although inferior to some of the early sorts, it deserves cultivation.

49. JAUNE HÂTIVE. *Duhamel*, No. 1. t. 1.

Pruné de Catalogne. *Ib.*

Prune de St. Barnabé. *Bon Jard.* 1897. p. 289.

White Primordian. *Langley*, p. 90. t. 20. fig. 1. *Miller*, No. 1.

Amber Primordian. *Parkinson*, No. 1.

Catalonian. *Of the Old Gardens.*

*Branches* slender, downy. *Fruit* small, oblong, broader at the apex than at the base, having a shallow suture extending the length of the fruit, about one inch and a quarter in diameter. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a very thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sweet.

Ripe on a south wall the middle of July.

*Langley*, in his *Pomona*, says this plum ripened in 1727, at Twickenham in Middlesex, on a south-east wall, June 9. O. S., or June 20. N. S.

The Jaune Hâtive, although not possessing much flavour, deserves to be cultivated against a south wall, being the first plum which ripens. It is an old inhabitant of our gardens, having been cultivated by John Tradescant\*, who obtained the title of gardener to King Charles the First, and settled at his garden at Lambeth, about the year 1629.

50. MAÎTRE CLAUDE. *Langley*, *Pom.* t. 23. f. 6. *Miller*, No. 14.

*Branches* slender, downy. *Fruit* middle-sized, rather more broad than long, a little compressed at its

\* Rees's Cyclop.

apex. *Stalk* short. *Skin* yellow, marbled with red on the sunny side. *Flesh* yellow, and separates from the stone. *Juice* sugary, and well flavoured.

Ripe the middle of August.

This plum ripened at Twickenham, in 1727, on a south-east wall, July 23. O. S., or August 3. N. S. *Langley*.

The Maitre Claude was known both to Switzer and Hitt; but is not mentioned either in Duhamel's *Traité*, or in the *Bon Jardinier* of M. Noisette.

51. MIRABELLE. *Miller*, No. 23. *Duhamel*, No. 29. t. 14.

White Mirable. *Langley*, p. 93. t. 23. f. 7.

*Fruit* small, a little more long than broad, about an inch in length. *Stalk* half an inch long. *Skin* yellow, becoming of an amber colour as it ripens. *Flesh* yellow, and separates from the stone. *Juice* rich and sugary.

Ripe the middle of August.

Ripened at Twickenham, 1729, on a standard, July 20. O. S., or July 31. N. S. *Langley*.

52. SAINT CATHARINE. *Langley*, p. 94. t. 24. fig. 4. *Miller*, No. 21.

Sainte Catherine. *Duhamel*, No. 43. t. 19.

*Branches* smooth. *Fruit* middle-sized, of an oblong figure, being broadest at the apex, and tapering to the base, and having a narrow suture about one inch and a half long, and nearly the same in diameter in its widest part. *Stalk* three quarters of an inch long, slender. *Skin* whitish, turning to a pale yellow as it ripens, and tinged with a little russetty red on the sunny side. *Flesh* pretty firm, yellow, and adheres to the stone. *Juice* rich, sugary, and high-flavoured.

Ripe the middle of September, with the Imperatrice, and, like that, will hang and shrivel upon the tree.

53. WASHINGTON. *Pom. Mag.* t. 16.

New Washington. *Hort. Soc. Cat.* No. 270.

Franklin. *Ib.*, according to the *Pom. Mag.*

*Branches* downy. *Fruit* regularly oval, with a very obscure suture just at the stalk, where it is rather deep, about one inch and three quarters long, and one inch and five eighths in diameter. *Stalk* three quarters of an inch long, slightly pubescent. *Skin* dull yellow, broken a little with green, assuming an orange cast on the sunny side, with a purplish bloom, and more or less mottled with crimson dots. *Flesh* yellow, firm, very sweet and luscious, separating freely from the stone. *Stone* oval, acute at each end, wrinkled all over, and nearly even at the edges.

Ripe in September.

The parent tree of the Washington Plum, it appears, was purchased in the market of New York, towards the end of the last century. It remained barren several years, till during a violent thunder-storm, the whole trunk was struck to the earth and destroyed. The root afterwards threw up a number of vigorous shoots, all of which were allowed to remain, and finally produced fruit. It is therefore to be presumed, that the stock of the barren kind was the parent of this. Trees were sent to Robert Barclay, Esq., of Bury Hill, in 1819; and in 1821, several others were presented to the Horticultural Society by Dr. Hosack, of New York. It fruits equally well on an east and west wall; but on a south it is found to be too hot, the fruit becoming smaller, with many black specks. There is no doubt it will bear abundantly as a standard.

54. WENTWORTH. *Miller*, No. 26. *Langley, Pom.* t. 25. f. 4.

Dame Aubert. *Duhamel*, No. 41. t. 20. f. 10.

Grosse Luisante. *Ib.*



*Fruit* of the largest size, of an oval figure, having a deep suture extending from the base to the apex, about two inches and a quarter long, and one inch and three quarters in diameter. *Stalk* three quarters of an inch long, inserted in a rather deep cavity. *Skin* thick and leathery, of a yellow colour, tinged with green on the shaded side, and covered with a white bloom. *Flesh* yellow, rather coarse, and separates from the stone. *Juice* subacid, somewhat austere.

Ripe in September.

It ripened at Twickenham, in 1727, on a south-east wall, Aug. 20. O. S., or Aug. 31. N. S. *Langley*.

This has a good deal the appearance of the White Magnum Bonum, but is not so much pointed, of a deeper colour, and, like that, fit only for preserving; but for this it is excellent.

The Wentworth Plum is said, by *Langley*, to have been so called from its having been first planted in the gardens of the Right Honourable Thomas Wentworth Earl of Strafford, at Twickenham. MILLER has strangely confounded this with the *Monsieur* of DUHAMEL, in which he has been followed by MARTYN and FORSYTH; but no two plums can be more distinct.

55. WHITE BULLACE. *Hort. Soc. Cat.* No. 4.

*Branches* slender, twiggy, downy. *Fruit* small, round, mostly growing by pairs. *Skin* yellowish white, and when fully ripe, a little mottled with red on the sunny side. *Flesh* greenish white, firm, and closely adheres to the stone. *Juice* acid, but so tempered by sweetness and roughness as not to be unpleasant, especially after it is mellowed by frost.

Ripe in October.

Large quantities of the White Bullace are brought into the market in Norwich, and elsewhere in the county of Norfolk, where they are highly esteemed

for tarts : they are by some preserved by boiling them in sugar, and in this state they will keep twelve months.

56. WHITE DAMASK. *Hort. Soc. Cat.* No. 71.

Petit Damas Blanc. *Duhamel*, No. 6. t. 3.

*Fruit* small, nearly globular, about an inch in diameter. *Stalk* half an inch long, very slender. *Skin* greenish yellow, rather thick, covered with a thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sugary, of an agreeable flavour.

Ripe the beginning and middle of September.

57. WHITE DAMSON. *Hort. Soc. Cat.* No. 88.

White Prune Damson: *Nursery Catalogues*.

*Branches* long, smooth. *Fruit* small, oval, about three inches and a half in its long circumference. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a thin white bloom. *Flesh* yellow, adhering to the stone. *Juice* plentiful, a little sugary, mixed with a small portion of acid.

Ripe the middle and end of September.

58. WHITE IMPERATRICE. *Pom. Mag.* t. 38.

Imperatrice Blanche. *Duhamel*, 40. t. 18. f. 2.

Die Weisse Kaiserpflaume. *Pom. Aust.* 2. 33. t. 181. f. 2., according to the *Pom. Mag.*

*Fruit* middle-sized, oval, with an indistinct suture, very blunt at each end; about one inch and three quarters long, and one inch and a half in diameter. *Stalk* half an inch long, inserted in a narrow cavity. *Skin* bright yellowish ochre colour, with a slight evanescent bloom. *Flesh* firm, juicy, sweet, and rather more transparent than that of most plums, separating freely from the stone.

It ripens on a west wall about the beginning of September. It will scarcely succeed as an open standard, except in warm situations.

59. WHITE MAGNUM BONUM. *Langley*, p. 95.  
t. 25. fig. 6. *Miller*, No. 11.

White Mogul. *Ib.*

White Holland. *Ib.*

Egg Plum. *Ib.*

Imperiale Blanche. *Duhamel*, No. 35.

*Branches* long, smooth. *Fruit* of the largest size, oval. *Skin* yellow, covered with a thin white bloom. *Flesh* yellow, firm, closely adhering to the stone. *Juice* acid, not fit to be eaten raw, but excellent for sweetmeats. *Stone* oval, lance-pointed.

Ripe the beginning and middle of September.

It ripened at Twickenham, in 1727, on a south-east wall, Aug. 20.

60. WHITE PERDRIGON. *Langley*, p. 92. t. 23.  
fig. 5. *Miller*, No. 9.

Perdrigon Blanc. *Duhamel*, No. 30. t. 8.

*Branches* downy. *Fruit* middle-sized, somewhat oblong, enlarged towards the apex and tapering a little towards the stalk; about one inch and a quarter long, and the same in diameter. *Stalk* three quarters of an inch long. *Skin* pale yellow, full of small white specks, with a few red spots on the sunny side, and covered with a thin white bloom. *Flesh* pale yellow, separating clean from the stone. *Juice* rich and saccharine. *Stone* small, lanceolate.

Ripe the beginning of September.

This, as well as the other Perdrigons, is too tender to bear in this country as an open standard, or even in espalier; it should be planted against an east or south-east wall: on these aspects all the September plums ripen better than on any other, and are more certain in their produce.



*A Selection of Plums for a small Garden in the Southern and Midland Counties of England.*

RIPE IN JULY AND AUGUST.

Early Amber	-	-	48	Nectarine	-	-	28*
Green Gage	-	-	10	Précoce de Tours	-	-	7
La Royale	-	-	25	Violette Hâtive	-	-	9
Morocco	-	-	6	Wilmot's Early Orleans	-	-	41

RIPE IN AUGUST AND SEPTEMBER.

Diaper	-	-	15	Prune Damson	-	-	8
Imperial Diadem	-	-	22	Purple Gage	-	-	31
Kirke's	-	-	5	Washington	-	-	53
Lucombe's Nonsuch	-	-	12	Wentworth	-	-	54
Mimms	-	-	26	White Magnum Bonum	-	-	59

RIPE IN SEPTEMBER AND OCTOBER.

Coe's Plum	-	-	45	Prune Suisse	-	-	30
Imperatrice	-	-	21	St. Catharine	-	-	52
La Delicieuse	-	-	24	White Bullace	-	-	55

*Northern Counties of England, and Southern of Scotland.*

RIPE IN JULY AND AUGUST.

Early Amber	-	-	48	Nectarine	-	-	28*
Early Orleans	-	-	16	Précoce de Tours	-	-	7
Green Gage	-	-	10	Violette Hâtive	-	-	9
Morocco	-	-	6	Wilmot's Early Orleans	-	-	41

RIPE IN AUGUST AND SEPTEMBER.

Fotheringham	-	-	18	Mimms	-	-	26
Goliath	-	-	20	Prune Damson	-	-	8
Imperial Diadem	-	-	22	Purple Gage	-	-	31
Kirke's	-	-	5	Washington	-	-	53
Lucombe's Nonsuch	-	-	11	Wentworth	-	-	54

RIPE IN SEPTEMBER AND OCTOBER.

Coe's Plum	-	-	45	Prune Suisse	-	-	30
Imperatrice	-	-	21	St. Catharine	-	-	52
La Delicieuse	-	-	24	White Bullace	-	-	55

*Highlands of Scotland.*

## RIPE IN AUGUST AND SEPTEMBER.

Early Orleans	-	-	16	Kirke's	-	-	5
Fotheringham	-	-	18	Morocco	-	-	6
Goliath	-	-	20	Violette Hâtive	-	-	9

## RIPE IN SEPTEMBER AND OCTOBER.

Coe's Plum	-	-	45	Orleans	-	-	29
Diaper	-	-	15	Prune Suisse	-	-	30
Green Gage	-	-	10	Purple Gage	-	-	31
Imperatrice	-	-	21	Red Magnum Bonum	-	-	33
Lucombe's Nonsuch	-	-	11	Wentworth	-	-	54

*Propagation.*

Plums are propagated by budding and grafting upon the Brussels and the Common Plum stock. The former is principally employed for such sorts as are intended to be worked standard high ; it is used also for dwarfs.

The Common stock is used likewise for both standards and dwarfs ; but then the former are worked below, the same as for dwarfs, and the strongest of the plants are allowed to run up for standards.

The Brussels stock is a very useful one for the nurseryman, being a vigorous grower ; if it is planted out one year, and then cut down to the ground, it will throw up a straight, smooth, handsome shoot, six feet high the first year, on which Apricots and Plums may be budded standard high the following summer, and they will make handsome plants at the end of another year ; but this excess of vigour in the Brussels stock is not in favour of its durability.

In raising standard Plums, however, I have found it the best way to bud them upon the Common stock, nine inches from the ground. If the stocks are strong and in health, and upon a good soil, they will throw up the vigorous growing sorts standard high the first year ;

those which are of a more moderate growth will attain that height the following year. For dwarfs, as I have observed before, those which are obtained by grafting are to be preferred.

The Common stock possesses sufficient vigour, if planted on a good soil, to throw up its shoot standard high the first year after cutting down, and may be budded the second either with Apricots or the weaker growing Plums: these make not only handsome but durable standards.

#### DAMSONS AND BULLACE.

The *Prune Damsons* and *White Bullace* should be budded upon the Muscle stock, as they succeed much better upon it than upon any other. If budded nine inches from the ground, upon vigorous stocks, they will grow five or six feet high the first year, and make fine standards the year following; or they may be budded standard high upon stocks which have been cut down for the purpose, the same as directed for standard Peaches and Nectarines.

#### *Pruning and Training.*

##### *Open Standards.*

Open standards of Plums should be chosen, such as are straight and clean in their stems, with regular heads of four equally strong well-placed shoots. If the trees have been planted in the autumn, they will, by the following April, have made fresh roots, and their buds will begin to push; they must at this time be headed down to three or four inches, after which they will furnish three or four others from each shoot.

If, however, at the next winter pruning a sufficient



number cannot be selected to form the head, the best must be selected and cut down again as before, which, if the tree be in a state of health, must furnish abundance for the purpose. The best of those being selected, they must be allowed to grow at their full length, without ever shortening them again, unless through some accident there should be a vacancy in the head which requires to be filled up.

Standards, when thus fully established, require nothing further than to be looked over from time to time, in order to remove any superfluous shoots, or such others as may, by their further growth, be likely to injure others.

### *Espaliers.*

Espalier Plums are to be formed precisely upon the same principle as espalier Pears, having a central upright stem with horizontal branches issuing from each side; these should be trained at nine inches apart, except in such sorts as are of a very slender wiry growth, in which they may be somewhat nearer.

The branches of Plums require to be continued at length, without ever shortening the leading shoot, and their spurs should be managed as directed for Pears, except in the first pruning in the summer, when the fore-right and side shoots must be shortened to one inch instead of two, as they are not so likely to throw out additional shoots from these artificial spurs in the same season.

Some of the strongest, however, of these spurs will be likely to make a second shoot, which must, in the second pruning, be cut off below the eye whence it originated; never shortening a second shoot like the first, as a repetition of this alone causes the spurs, in every description of espalier and wall tree, to be what are termed bush-headed, instead of having any tendency to acquire a

more natural character : they are at all times unsightly, and never productive of fruit.

### *Plums against Walls.*

The wall tree may, in all cases, be considered as an espalier, having the wall for its support, without any reference to its influence in the ripening of its fruit, hence the term *espalier* is applied by the French, not as by us, but “*to a tree fixed against a wall in the form of a fan* ;” to this we are indebted, probably, for our method of fan-training, as it is now applied to the Peach, the Nectarine, the Apricot, and the Morello Cherry. Plums, when trained against the wall, require the same management as our English espalier, the same horizontal method of training being pursued.

When Plum trees have been neglected for a length of time, and their spurs become long, naked, and unproductive, the latter may, if the trees are sound, be removed by the same method as directed for the Pear; that of heading them down.

When the young shoots are long enough to be nailed to the wall, two of the strongest and best placed from each shortened limb must be selected and trained as before, till the next winter pruning, when the best of the two must be selected and continued at its full length, cutting the other away.

The spurs must be managed also as directed for the espalier, and in other respects the treatment must be the same.

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Purple Gage	-	31	Washington	-	53
Queen Mother	-	32	Wentworth	-	54
Quetsche	-	19	Wheat	-	40
Quetzen	-	19	Wheaten	-	40
Red Damask	-	29	White Bullace	-	55
Red Diaper	-	15	White Damask	-	56
Red Magnum Bonum	-	33	White Damson	-	57
Red Perdrigon	-	34	White Holland	-	59
Red Primordian	-	17	White Imperatrice	-	58
Reine Claude Violette	-	31	White Imperial	-	59
Roche-Corbon	-	51	White Magnum Bonum	-	59
Rotherham	-	42	White Mirable	-	51
Royale	-	25	White Mogul	-	59
Royal Dauphin	-	35	White Perdrigon	-	60
Royale de Tours	-	36	White Primordian	-	49
Saint Catharine	-	52	White Prune Damson	-	57
Sainte Catherine	-	52	Whitton	-	40
Saint Cloud	-	20	Wilmot's Early Orleans	-	41
Sheen	-	18	Wilmot's Late Orleans	-	41
Simiana	-	30	Wilmot's New Early Orleans	-	41
Verte-bonne	-	10	Wilmot's Orleans	-	41
Violet	-	9	Winesour	-	42

## CHAP. XIX.

### QUINCES.

MR. MILLER has three varieties of the Quince, the only hardy kinds known in this country, viz.

1. CYDONIA OBLONGA. PEAR-SHAPED QUINCE.

*Leaves* oblong-ovate. *Fruit* lengthened at the base.

2. CYDONIA MALIFORMIS. APPLE-SHAPED QUINCE.

*Leaves* ovate. *Fruit* rounder than that of the last.

3. CYDONIA LUSITANICA. PORTUGAL QUINCE.

*Leaves* obovate. *Fruit* oblong.

The last variety is of a fine purple colour when dressed ; is more juicy and less harsh, and much better for marmalade, than either of the others. It is the only sort now cultivated in England for domestic purposes.

### *Propagation.*

The Quince is propagated by layers at any time during the winter months. When the young shoots are laid down, there should not be more than two eyes left above ground, and when those have grown five or six inches long, one of them should be cut clean off, leaving the other to form the plant, which by the autumn will be three feet high.

The layers must be taken off the stools as soon as the leaves are fallen, and planted out in rows at three feet apart from row to row, and ten or twelve inches from plant to plant in the row. At the end of one or two years they will be fit to bud or graft with the different sorts of Pear, for quenouille or for espalier training ; or they may be allowed to grow up and form standards for orchard planting.

Those, however, which are intended for budding or grafting, should be shortened to eighteen inches, as soon as quartered out in the rows, which will keep them upright, firm, and steady ; but those intended for standards should be staked and tied up as soon as planted, and at the end of three years they ought to be fit to be planted out where they are intended to remain.

### *Cultivation.*

The Quince is cultivated in no other way in this country than as an open standard. Its management is the same as that of the Plum.

The Quince may very safely be planted out in the orchard, without any fear of its degenerating either the

Apple or the Pear, an idea entertained both by *Miller* and *Forsyth*; which see, under the head of MEDLAR.

## CHAP. XX.

### RASPBERRIES.

- |  |   |
|--|---|
| 1. Antwerp, Double Bearing<br>Yellow.                  | 10. Double Bearing.<br><i>Perpetual Bearing.</i>                    |
| 2. Antwerp, Late Bearing.<br><i>Knevelt's Antwerp.</i> | <i>Red Double Bearing.</i>  |
| 3. Antwerp, Red.<br><i>Burley Antwerp.</i>             | <i>Siberian.</i>  |
| 4. Antwerp, Yellow.<br><i>White Antwerp.</i>           | 11. Double Bearing, Williams's.<br><i>Pitmaston Double Bearing.</i> |
| 5. Barnet.<br><i>Cornwall's Prolific.</i>              | 12. Lord Exmouth.   |
| <i>Cornwall's Red.</i>                                 | 13. Oakhill.  |
| <i>Cornwall's Seedling.</i>                            | <i>Jillard's Seedling.</i>  |
| <i>Large Red.</i>                                      | 14. Old White.  |
| 6. Cane, Brentford.                                    | 15. Prolific, Early.  |
| 7. Cane, Red.<br><i>Smooth Cane.</i>                   | 16. Red Malta.  |
| 8. Cane, Rough.  | 17. Spring Grove.   |
| 9. Cornish.<br><i>Large Cornish.</i>                   | 18. Superb.   |
|  | 19. Taylor's Paragon.<br><i>Scarlet Paragon.</i>                    |
|  | 20. Williams's Preserving.  |
|  | 21. Wilmot's Early Red.   |
|  | 22. Woodward's Red Globe.   |

#### *A Selection of Raspberries for a small Garden.*

Barnet	-	-	5	Red Antwerp	-	-	3
Cornish	-	-	9	Williams's Preserving	-	-	20
Double-bearing	-	-	10	Yellow Antwerp	-	-	4

There are, no doubt, many other sorts besides the above to be found in different parts of England, and possessing different degrees of merit; those already enumerated are, however, amply sufficient for every useful purpose.



*Cultivation.*

The propagation of Raspberries is so well known to every gardener to be by suckers, that nothing need be said under this head ; but the raising of a new plantation of stools is not by every one accomplished in the shortest space of time, and a collection is scarcely ever arranged so as to give all the sorts of which it may consist an equal advantage. In order to this, it is necessary that the respective heights should be known, to which the different varieties attain. This will enable the planter to arrange them to the greatest advantage.

This will be by placing the tallest growers at the back, the middle growers next, and the shortest growers in front. By this mode of arrangement, the shorter and middle growers will receive their due proportion of sun, without being interrupted by those which attain the greatest degree of elevation. The necessity of such an arrangement as this must be obvious to those who are aware of the advantage to be derived, in wet and cloudy seasons, in having this delicate and tender fruit fully exposed to the sun, and receiving a free and plentiful admission of air.

In making such a plantation as this, it will be advisable, if possible, to have the rows extend from *east to west*. These should be four feet at least from each other; and supposing one row only can be allotted to each sort, and that six rows are to form the extent of the plantation, then the first or north row may be planted with the *Cornish*, No. 9.; the second with *Woodward's Red Globe*, No. 22.; the third with *Red Antwerp*, No. 3.; the fourth with *Yellow Antwerp*, No. 4.; the fifth with *Cane*, No. 6, 7, or 8.; the sixth with *Double Bearing*, No. 10. or 11.

The stools in the first and second row should be four

feet apart; those in the third and fourth, three feet and a half; and those in fifth and sixth, three feet. In planting, young suckers should be made choice of; and if in plenty, three of these should be allowed to each stool, placing them in a triangle of six inches apart. If fruit are not wanted the first year, the plants will gain considerable strength by being cut down within six inches of the ground as soon as planted, instead of leaving them three or four feet high in order to obtain from them a crop of fruit.

In selecting the sorts for the above six rows, it is intended only to show their arrangement as far as regards their relative heights, not as a proper proportion of each; because a single row of yellow-fruited will not, by many, be deemed sufficient for five rows of red.

When a larger collection is intended to be planted out, the additional varieties may readily be placed so as to correspond with those which I have selected as a specimen.

After the stools are established, and fruit of the largest size acquired, care must be taken to select the strongest canes, and a few of these only from each plant, in proportion to its strength, shortening each to about four-fifths of its original height: these should be supported singly by a small stake to each. For general purposes stakes are unnecessary, as three, four, five, or six canes from the same stool may be tied together on their tip-ends: this may be done so as to give each cane a bow-like direction, which will give much more room for their laterals to grow than if tied up in a more perpendicular manner.

As a succession of this very favourite fruit must always be desirable in the dessert, it may be prolonged considerably beyond its usual time by cutting down some of the stools wholly to within a few inches of the

ground, instead of leaving the canes at four fifths of their length.

This operation may be practised upon both the Red and the Yellow Antwerp, as well as upon several of the other varieties, from which good crops of fruit may be obtained in August.

The double-bearing varieties should have every alternate stool cut down annually: these will furnish an abundance of fruit so late as September, and in a fine warm autumn even to a later period.

As the finest and best of these fruits are, in all cases, the produce of strong and well-ripened canes, it becomes necessary that the stools should have every advantage afforded them. This may be readily effected by causing all the former year's canes to be cut down to the ground as soon as they have produced their crop, instead of allowing them to stand till the winter or spring: this removes an unnecessary incumbrance, and at a season when sun and air are of infinite importance to the young canes, consequently to the succeeding crop of fruit.

## CHAP. XXI.

### STRAWBERRIES.

#### CLASS I. — *Alpine and Wood Strawberries.*

The habits and general character of these are very similar; the principal difference being in the shape of the fruit, which is usually conical in the former, and more globose in the latter. The Alpines produce fruit in the autumn, which the Wood Strawberries do not. *Hort. Trans.* Vol. vi. p. 149.

1. RED ALPINE. *Hort. Soc. Cat.* No. 89.

Fraisier des Alpes. *Duhamel*, No. 7. t. 2.



*Fruit* scarlet, conical; bearing strong through the summer and autumn.

2. WHITE ALPINE. *Hort. Soc. Cat.* No. 90.

Fraisier des Alpes à fruit blanc. *Of the French.*

*Fruit* white, conical; bearing through the summer and autumn.

3. RED WOOD. *Hort. Soc. Cat.* No. 92.

Fraisier Commun. *Duhamel*, No. 1. t. 1.

*Fruit* scarlet, round; bearing in the summer only.

4. WHITE WOOD. *Hort. Soc. Cat.* No. 93.

Fraisier Commun à fruit blanc. *Of the French.*

*Fruit* white, round; bearing in the summer only.

## CLASS II. — *Black Strawberries.*

This is not a numerous class, the Old Black Strawberry being the type, and the remainder derived from its seeds, either impregnated by itself or by others. Their character is to have the leaves rugose, pale green, and small; the fruit middle-sized, conical, with a neck, very dark-coloured when ripe; the seeds slightly embedded; the flavour very rich, and highly perfumed. *Hort. Trans.* Vol. vi. p. 148.

5. DOWNTON. *Pom. Mag.* No. 52.

Knight's Seedling. *Hort. Trans.* Vol. vi. p. 185.

Knight's Strawberry. *Ib.*

*Fruit* large, ovate, having a neck; some of the early berries are cockscomb-shaped, dark purplish scarlet. *Grains* but little embedded. *Flesh* scarlet, firm.

6. GIBBS'S SEEDLING BLACK. *Hort. Trans.* Vol. vi. p. 184.

*Fruit* conical, small, hairy, with a neck, dark purplish red. *Seeds* slightly embedded in the skin. *Flesh* scarlet, firm, very high-flavoured.

7. OLD BLACK. *Hort. Trans.* Vol. vi. p. 182.

Black. Black Pine.

Black Beacon. Mulberry.

Black Canterbury. Turkey Pine.

*Fruit* middle-sized, conical, elongated and pointed, with a neck, hairy, very dark purplish red. *Flesh* scarlet, firm, with a buttery core, very rich and high-flavoured.

8. PITMASTON BLACK. *Hort. Trans.* Vol. vi. p. 183.

Late Pitmaston Black. *Ib.*

*Fruit* middle-sized, ovate, with a neck, slightly hairy, very dark purplish red. *Seeds* slightly embedded. *Flesh* solid, scarlet, very firm, buttery, and richly flavoured.

9. SWEET CONE. *Hort. Trans.* vol. vi. p. 186.

*Pom. Mag.* No. 4.

*Fruit* small, cone-shaped, with a neck hairy, bright shining scarlet. *Seeds* prominent. *Flesh* firm, of a brighter colour than the skin, hollow, very high-flavoured. *Plant* tender.

### CLASS III. — *Carolina or Pine Strawberries.*

The general character of this class is to have the leaves almost smooth, dark green, of firm texture, and with obtuse serratures; the fruit large, varying from nearly white to almost purple; the seeds prominent, on a smooth surface; the flavour sweet, and often perfumed. *Hort. Trans.* Vol. vi. p. 148.

10. BATH SCARLET. *Hort. Trans.* Vol. 6. p. 200.

Bath Strawberry. Milne's Seedling.

Devonshire. New Bath Scarlet.

Golden Drop. North's Seedling.

Liverpool.

*Fruit* roundish or ovate, with a short neck, small for the class, scarlet. *Seeds* very prominent, of a dark varnished red. *Flesh* soft, with a large core, pale scarlet, and very coarse, without any particular flavour.

11. BLACK PRINCE. *Hort. Trans.* Vol. vi. p. 203.

Wilmot's Black Imperial. *Ib.* Vol. v. p. 398.

*Fruit* middle-sized, depressed, spherical, with a furrow at the apex, hairy, of a very dark violet colour. *Seeds* slightly embedded. *Skin* highly polished. *Flesh*

solid, firm, of a rich dull scarlet, with a small core. *Juice* dark, high-flavoured.

12. BLOOD PINE. *Hort. Soc. Cat.* No. 61.

This is a subvariety of the Old Pine, or Carolina. The scapes are considerably stronger; and is distinguishable by its leaves being of a darker colour and thicker texture, with stronger footstalks.

13. BOSTOCK. *Hort. Trans.* Vol. vi. p. 187.

Beattie's Seedling.	Rostock.
Byram.	Rostock Pine.
Caledonian.	Rostock Scarlet.
Cone.	Rostock Seedling.
Montague's	Vernon's.
New Bath.	Wellington.
Prolific Bath.	Whitley's Pine.

*Fruit* very large, slightly hairy, nearly round, with a small neck; the largest fruit irregularly swelled towards the base, terminating in an obtuse point, of a dark shining red next the sun, light scarlet on the other side. *Seeds* prominent, brown on one side of the fruit, yellow on the other. *Flesh* pale scarlet, firm, coarse, with a small hollow arid core, without any particular flavour.

14. BULLOCK'S BLOOD. *Hort. Trans.* Vol. vi. p. 199.

*Fruit* large, ovate, of a light shining red. *Seeds* dark red on the sunny side, yellow on the other, projecting from a polished surface. *Flesh* pale red, firm, juicy, with but indifferent flavour.

15. CHINESE. *Hort. Trans.* Vol. vi. p. 191.

North's large Scarlet.	Red Chili.
North's Seedling.	

*Fruit* apparently compressed, nearly round, middle-sized, of a pale varnished red. *Seeds* brown and prominent. *Flesh* soft, light pink, with a large core, woolly; flavour indifferent.

16. DUTCH. *Hort. Trans.* Vol. vi. p. 195.



*Fruit* large, round, of a bright shining red. *Seeds* projected from a polished smooth surface. *Flesh* pale red, woolly, hollow in the centre, with a core; flavour indifferent.

17. DWARF WHITE CAROLINA. *Hort. Trans.* Vol. vi. p. 206.

*Fruit* large, irregularly ovate, brownish next the sun, white on the other side, hairy. *Seeds* scarcely embedded, prominent, darker than the fruit. *Flesh* white, soft, woolly, with a large core; flavour indifferent.

18. ELTON SEEDLING. *Pom. Mag.* 135.

*Fruit* large, ovate, often compressed, or cockscomb-shaped, of a rich, shining, dark red. *Seeds* yellow, regularly embedded between ridged intervals. *Flesh* firm, with a small core, deep red, juicy, and having a sharp rich flavour.

19. GLAZED PINE. *Hort. Trans.* Vol. vi. p. 198.

Knott's Pine.

Scarlet Pine Apple.

*Fruit* variable in shape; the largest frequently appear as if compressed, but they are generally conical, with a neck, large, hairy, of a darkish shining scarlet. *Seeds* prominent. *Flesh* pale scarlet, firm, with a large core; flavour good, but inferior to that of the Old Pine.

20. KEEN'S IMPERIAL. *Hort. Trans.* Vol. ii. p. 101.  
t. 7.

Black Imperial.

Keen's Black.

Black Isleworth.

Keen's Black Pine.

Imperial.

Keen's Large-fruited.

Imperial Pine.

Large Black.

Isleworth Pine.

Large Black Imperial.

*Fruit* very large, roundish, somewhat bluntly pointed, of a very deep purplish red. *Seeds* projecting from the surface, which is shining. *Flesh* not juicy, but very firm, coarse, hollow in the centre, with a core; the flavour tolerable, not high-flavoured.

21. KEEN'S SEEDLING. *Hort. Trans.* Vol. v. p. 261.  
t. 12. *Pom. Mag.* 91.

Keen's Black Pine. Keen's New Seedling.

Keen's New Pine. Murphy's Child.

*Fruit* very large, round, or ovate, some of the largest assuming a cockscomb shape, of a dark purplish scarlet, slightly hairy. *Seeds* a little embedded in a polished surface, which has usually a furrow at the apex. *Flesh* firm, solid, scarlet, without any separable core. *Juice* high flavoured.

22. MULBERRY. *Hort. Trans.* Vol. vi. p. 203.

Cherokee. Mahone.

King.

*Fruit* middle-sized, ovate, with a short neck, of a dark purplish red. *Seeds* embedded slightly in the skin. *Flesh* soft, coarse, red, with a long core; the flavour but moderate.

23. OLD PINE, OR CAROLINA. *Hort. Trans.* Vol. vi. p. 195.

Old Pine. *Pom. Mag.* 47.

Barham Down. North's Seedling.

Black Carolina. Old Carolina.

Cockscomb Pine. Old Scarlet Pine.

Devonshire Scarlet Pine. Pine.

Kew Pine. Regent's Favourite.

Large Carolina. Scarlet Pine.

Large Pine. Varnished.

Miss Gunning's. Windsor Pine.

*Fruit* large, slightly hairy, with a neck of an uniform bright scarlet, ovate-conical, occasionally compressed, and when luxuriant the early fruits are cockscomb-shaped. *Seeds* slightly embedded. *Flesh* pale scarlet, rich, and juicy, with a very grateful flavour.

24. ROUND WHITE CAROLINA. *Hort. Trans.* Vol. vi. p. 205.

Chili.	Large White Chili.
Large Blush Pine.	White Bath.
Large Flesh-coloured	White Carolina.
Chili.	White Chili.
Large Pale Chili.	White Pine.
Large White.	

*Fruit* large, irregularly ovate, sometimes roundish, having a tendency to form a neck, of a brownish colour towards the sun, the other side white. *Seeds* deeply embedded, with ridged intervals. *Flesh* soft, white, woolly, with a large core ; flavour indifferent.

25. SURINAM. *Hort. Trans.* Vol. vi. p. 193.

Devonshire Scarlet. Red Pine.

Oldaker's New Pine. Red Pine Apple.

Red Chili. Sutton's Large.

*Fruit* very large, irregularly ovate or round, without a neck, of a light shining red next the sun, pale on the opposite side. *Seeds* yellow and prominent. *Flesh* firm, pale red, with a large core ; flavour indifferent. The fruit is entirely concealed by the leaves.

26. VARIEGATED PINE. *Hort. Trans.* Vol. vi. p. 192.

A Strawberry having leaves much variegated with white, is often seen in the gardens of the curious.

As a fruit it has no merit, the plants being weak and very shy bearers.

#### CLASS IV. — *Chili Strawberries.*

The character of this class is to have the leaves very villous, hoary, with small leaflets, of thick texture, with very obtuse serratures ; the fruit very large and pale ; the seeds prominent ; the flesh insipid in the type—the True Chili. *Hort. Trans.* Vol. vi. p. 148.

27. TRUE CHILI. *Hort. Trans.* Vol. vi. p. 206.

Fraisier du Chili. *Duhamel*, No. 9. t. 3.



Greenwell's French. Patagonian.

Greenwell's New Giant.

*Fruit* particularly large, irregularly shaped, but usually ovate or bluntly conical; when ripe, of an uniform dull varnished brownish red. *Seeds* dark brown and projecting. *Flesh* slightly tinged with red near the outside, the rest whitish, very firm, hollow in the centre, with a small core.

The fruit ripens late, and the foliage mostly perishes in the winter; but the succeeding varieties, which have been bred from it, keep their leaves.

28. WILMOT'S SUPERB. *Hort. Trans.* Vol. vi. p. 208.

The first *fruits* are very large, irregularly rounded, ovate, or flattened, sometimes growing of a cockscomb shape; the other berries are invariably round; all are hairy, pale scarlet, appearing as if polished. *Seeds* projecting, brown. *Flesh* very firm, pale scarlet next the outside, within whitish, with a small hollow in the centre, and a core; flavour very good, buttery, and rich, mixed with acid.

29. YELLOW CHILI. *Hort. Trans.* Vol. vi. p. 209.

*Fruit* very large, irregularly ovate, frequently compressed, and sometimes cockscombed brown; on the exposed side, and yellow on the other. *Seeds* brown, slightly embedded, with flat intervals. *Flesh* very firm, buttery, yellowish, with a core; flavour very rich, with some acidity.

#### CLASS V. — *Green Strawberries.*

The French cultivate several kinds which appear to be varieties of this Strawberry; the one at present much known with us is called the Green Pine, which, generally speaking, is kept in gardens more as an object of curiosity than of use, for it rarely produces perfect fruit, though in some particular situations it bears well.

In general character the plants are akin to the Wood Strawberry; its habit is dwarf; the leaves light green, and strongly plaited. *Hort. Trans.* Vol. vi. p. 149.

30. GREEN STRAWBERRY. *Hort. Soc. Cat.* No. 85.

Fraisier Vert. *Duhamel*, No. 17. t. 9.

Caucasian. Green Wood.

Green Alpine. Pine Apple.

Green Pine. Powdered Pine.

*Fruit* small, globular; of a whitish green when fully ripe, and tinged with a reddish brown on the sunny side. *Flesh* firm, of a rich and high musky flavour. This is generally represented as a very bad bearer. It appears to me, that defect arises principally from the multitude of its young runners; they are extremely slender, short-jointed, covering the ground so completely, that in a few months the mother plants can scarcely be found. To remedy this, the runners should be cut off before they have taken root, keeping the plants free from this incumbrance. By adopting this method, I have little doubt of this sort being rendered productive.

#### CLASS VI. *Hautbois Strawberries.*

The character of this class is to have tall, pale green, rugose leaves, of thin texture; the scapes tall and strong; the fruit middle-sized, pale, greenish white, tinged with dull purple; the seeds slightly embedded; the flavour musky. *Hort. Trans.* Vol. vi. p. 149.

31. BLACK HAUTOIS. *Hort. Trans.* Vol. vi. p. 213.

New Hautbois. *Ib.*

*Fruit* conical, more lengthened than in the prolific Hautbois; of a very dark, dingy purple colour, when ripe. *Seeds* scarcely embedded; flavour high, and flesh buttery. This kind is a great bearer, and rather

earlier than the others, occasionally producing a few berries in the autumn. It is a very valuable variety.

32. COMMON HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 213.

Capron Demelle. *Duhamel*, No. 14. t. 8.

Dioecious Hautbois. Old Hautbois.

Musky Hautbois. Original Hautbois.

*Fruit* rather small or middle-sized, spherical, of a pale greenish white, tinged with dull purple, *Seeds* slightly embedded; flavour musky. The flowers called the males produce occasionally a small imperfect fruit, with projecting seeds.

In the *Cultivation* of Hautbois Strawberries, it will be recommended that the plants called *males* should be wholly rooted up as useless.

33. GLOBE HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 212.

*Fruit* nearly spherical, small, becoming dark purple when ripe. *Seeds* prominent. *Flesh* greenish, firm, with a separable core; flavour good, with the aroma peculiar to the class.

34. LARGE FLAT HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 215.

Bath Hautbois. Salter's Hautbois.

Formosa Hautbois. Weymouth Hautbois.

Lowder's Hautbois. White Hautbois.

*Fruit* large, roundish, depressed, light red, and pale on the under side. *Flesh* greenish, without core, juicy, but though delicate, not so high-flavoured as the other. *Seeds* embedded in the skin.

35. PROLIFIC OR CONICAL HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 213.

Double Bearing. Regent's.

Dwarf. Sacombe.

Hermaphrodite. Sir Joseph Banks's.

Hudson's Bay. Spring Grove.



*Fruit* large, conical, shorter and more obtuse than the Black Hautbois; the colour is dark, but not so deep as in that. *Seeds* slightly embedded. *Flesh* solid, greenish, and high-flavoured. A very abundant bearer; and it usually produces a partial second crop, blossoming in August and September, and the fruit ripening in October: the autumnal berries are much larger than the summer ones, and nevertheless high-flavoured. This is by far the best of the Hautbois Strawberries; the flowers the largest of the class yet known, with numerous stamens.

#### CLASS VII. *Scarlet Strawberries.*

The type of this class is the *Fragaria Virginiana* of botanists. The character is to have the leaves nearly smooth, dark green, of thin texture, and with sharp-pointed serratures; their fruit, mostly of small size and bright colour, with the seeds more or less deeply embedded, with ridged intervals; the flavour acid, with slight perfume. *Hort. Trans.* Vol. vi. p. 147.

36. AMERICAN SCARLET. *Hort. Trans.* Vol. vi. p. 160.

Black American. *Ib.*

*Fruit* large, conical, and pointed, with a neck, of a deep rich shining blood red, rough. *Seeds* numerous, brownish, not deeply embedded, with sharp intervals. *Flesh* dark scarlet, firm, with a core; flavour rich and agreeable.

37. AUSTRIAN SCARLET.

Cluster Scarlet.

Globe Scarlet.

Duke of Kent's Scarlet.\* Nova Scotia Scarlet.

\* In the *Hort. Trans.* this is called the *Duke of Kent's Strawberry*, and the Austrian Scarlet one of its synonyms: this I have not adopted, for this simple reason,—it was introduced into this country from Germany in 1798, the Duke of Kent's

Duke of York's Scarlet. Oatlands Scarlet.

Early Prolific Scarlet. Prolific Scarlet.

*Fruit* nearly globular, of a moderate or rather small size, of a rich bright scarlet. *Seeds* deeply embedded, with sharply ridged intervals. *Flesh* solid, pale scarlet ; flavour peculiar, sharp, and pleasant.

This Strawberry is the earliest of all the sorts, ripening at least a week before the Old Scarlet, and a most abundant bearer. Its runners are produced very early ; they are numerous, small, and of a reddish colour.

38. AUTUMN SCARLET. *Hort. Trans.* Vol. vi. p. 176.

*Fruit* about the size of the Old Scarlet, ovate, with a neck, of an uniform dark shining red. *Seeds* yellow, deeply embedded, with ridged intervals. *Flesh* solid, firm, pale scarlet ; the flavour good.

39. BISHOP'S SEEDLING SCARLET. *Hort. Trans.* Vol. vi. p. 172.

*Fruit* of moderate size, round, with a neck, hairy, light scarlet. *Seeds* deeply embedded, with ridged intervals. *Flesh* solid, firm, pale scarlet, with a moderate flavour.

40. BLACK ROSEBERRY. *Pom. Mag.* 20.

*Fruit* of good size, bluntly conical, deep purplish red, and shining. *Seeds* slightly embedded, with flattened intervals. *Flesh* dark red next the outside, solid, buttery, and juicy, with a very excellent flavour, differing much from other strawberries.

41. CARMINE SCARLET. *Hort. Trans.* Vol. vi. p. 158.

Carminc Roseberry. *Ib.*

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from Nova Scotia in 1802. Its priority of introduction, therefore, from Germany, is thus established ; and its name as *Austrian Scarlet* was published in my Catalogue of 1815, ten years previously to this part of the Horticultural Transactions making its appearance.

*Fruit* large, bluntly conical, with a neck, of a brilliant, shining, varnished red. *Seeds* slightly embedded, with sharp ridged intervals. *Flesh* pale scarlet, tinted with red, firm, and very high-flavoured.

42. CHARLOTTE. *Hort. Trans.* Vol. vi. p. 155.

Princess Charlotte's Strawberry. *Ib.*

*Fruit* middle-sized, round, hairy, of a dark purplish red. *Flesh* scarlet, firm, and high-flavoured.

A very moderate bearer, but ripens early.

43. CLUSTERED SCARLET. *Hort. Trans.* Vol. vi. p. 164.

Clustered Wood Pine. *Ib.*

*Fruit* of a moderate size, obtusely conical, or nearly round, very dark purplish red. *Seeds* of the same colour as the fruit, unequally embedded between the intervals, which are sometimes flat and at other times bluntly ridged. *Flesh* scarlet, firm, and well-flavoured.

44. COCKSCOMB SCARLET. *Hort. Trans.* Vol. vi. p. 180.

*Fruit* large, compressed, with a furrow along the apex, which appears as a simple indenture when the berry does not put on a cockscomb shape; the early berries are completely cockscombed, so much so as to enclose the calyx within the fruit by surrounding the end of the peduncle; colour bright scarlet. *Seeds* pale, slightly embedded between flat intervals. *Flesh* pale scarlet, solid, with a large core, well-flavoured, but without acid.

45. GARNSTONE SCARLET. *Hort. Trans.* Vol. vi. p. 171.

*Fruit* middle-sized, round, hairy, with a short neck, of a rich glossy scarlet. *Seeds* red, deeply embedded, with round intervals. *Flesh* scarlet, firm, with a sharp agreeable flavour.

46. GRIMSTONE SCARLET. *Hort. Trans.* Vol. vi. p. 166.



*Fruit* middle-sized, conical, with a neck, of a dark scarlet colour. *Seeds* numerous, variously but deeply embedded, with regular acutely ridged intervals. *Flesh* solid, pale scarlet, of excellent flavour, and possessing a peculiar sweetness.

47. GROVE END SCARLET. *Hort. Trans.* Vol. vi. p. 159. *Pom. Mag.* 7.

Atkinson's Scarlet. *Ib.*

Wilmot's Early Scarlet.

*Fruit* of considerable size, depressed, spherical, of an uniform bright vermilion colour. *Seeds* slightly embedded, between flat intervals. *Flesh* pale scarlet, firm, with a core ; flavour agreeable, and slightly acid.

This is a very excellent Strawberry, an excellent forcer, and an abundant bearer ; ripening its berries in succession, and early.

48. HUDSON'S BAY SCARLET. *Hort. Trans.* Vol. vi. p. 168.

American Scarlet.

Late Scarlet.

Hopwood's Scarlet.

York River Scarlet.

Hudson's Pine.

*Fruit* large, with a neck, irregularly shaped, approaching to ovate, of a rich dark shining red. *Seeds* unequal in size, deeply embedded, with ridged intervals. *Flesh* pale scarlet, firm, hollow, with a core ; of a moderate flavour, with much acidity.

This should remain ungathered till it assumes a dark colour and is fully ripe ; otherwise the acid which it contains predominates, and injures the flavour of the fruit.

49. KNIGHT'S LARGE SCARLET. *Hort. Trans.* Vol. vi. p. 178.

American Scarlet.

Knight's Scarlet.

Great American Scarlet. Large Scarlet.

Hairy-leaved Scarlet.

*Fruit* above the middle-size, roundish, or slightly conical, of a light vermilion colour. *Seeds* deeply

embedded, with ridged intervals. *Flesh* nearly white, soft, of a pleasant flavour.

50. LEWISHAM SCARLET. *Hort. Trans.* Vol. vi. p. 163.

Scarlet Cluster. *Id.*

*Fruit* small-sized, roundish, with a short neck, of an uniform dark, shining, purplish red, growing in clusters, slightly hairy. *Seeds* embedded, but not deep, with flat intervals. *Flesh* scarlet, firm, and solid; the flavour very moderate.

51. METHVEN SCARLET. *Hort. Trans.* Vol. vi. p. 172.

Methven Castle.

Southampton Scarlet.

*Fruit* very large, cordate, compressed, inclining to cockscomb in the earliest fruit, the late ones conical, dark scarlet. *Seeds* pale yellow, not deeply embedded, regularly and closely set with ridged intervals. *Flesh* scarlet, very woolly, and tasteless, with a large hollow in the centre.

52. MORRISANIA SCARLET. *Hort. Trans.* Vol. vi. p. 162.

*Fruit* very small, round, dark red, growing in clusters. *Seeds* not numerous, more deeply embedded, with wide rounded intervals. *Flesh* whitish, soft, with a detached core; flavour tolerable.

53. NAIRN'S SCARLET. *Hort. Trans.* Vol. vi. p. 169.

*Fruit* of moderate size, irregularly ovate, sometimes with a short neck, of a deep rich, shining red. *Seeds* very deeply embedded, with sharp intervals. *Flesh* pale scarlet, firm, with a core: the flavour not rich, though agreeable, with less acid than the Hudson's Bay. It is a good bearer, ripening rather late.

54. NARROW-LEAVED SCARLET. *Hort. Trans.* Vol. vi. p. 177.

*Fruit* middle-sized, conical, with a neck, hairy, of

an uniform bright scarlet. *Seeds* projecting, with flat intervals. *Flesh* firm, solid, pale scarlet, with a tolerably rich flavour.

55. OBLONG SCARLET. *Hort. Trans.* Vol. vi. p. 153.

Long Scarlet.

Padley's Early Scarlet.

Long-fruited Scarlet.

*Fruit* rather large, oblong, with a long neck, which part being without seeds has a peculiar glossy or shining appearance, of a bright light scarlet. *Seeds* few, deeply embedded, between ridged intervals. *Flesh* nearly of the same colour as the outside, but a little paler, firm, and well-flavoured.

56. OLD SCARLET. *Hort. Trans.* Vol. vi. p. 152. Scarlet. *Langley*, p. 120. t. 55. fig. 1.

Ecarlate de Virginie. *Duhamel*, No. 11. t. 5.

Early Scarlet.

Scarlet-

Original Scarlet.

Virginian Scarlet.

*Fruit* middle-sized, globular, of an uniform light scarlet, slightly hairy. *Seeds* deeply embedded, with ridged intervals. *Flesh* pale scarlet, firm, and high-flavoured. A very good bearer, and ripens early.

This Strawberry ripened at Twickenham, in 1727, May 10. O. S., or May 21. N. S.

57. PITMASTON BLACK SCARLET. *Hort. Trans.* Vol. vi. p. 175.

Early Pitmaston Black. *Ib.*

*Fruit* of a moderate size, oblong, with a neck, of a dark purplish red, slightly hairy. *Seeds* of the same colour as the fruit on the exposed side, on the other yellow, not deeply embedded, with rather flat intervals. *Flesh* tinted with scarlet, having a small core, tender, sweet, mixed with a pleasant acid, and has a little of the raspberry flavour.

58. ROSEBERRY. *Hort. Trans.* Vol. ii. p. 380. t. 27. Vol. vi. p. 156.



Aberdeen.

Rose Strawberry.

Aberdeen Seedling.

Scotch Scarlet.

Prolific Pine.

*Fruit* large, conical and pointed, with a very short neck, dark red, hairy; the early fruits assume a cockscomb shape where the plants are luxuriant. *Seeds* yellow, deeply embedded, between ridged intervals. *Flesh* firm, pale scarlet, with a core; the flavour is not rich, it is however agreeable, and best when fully ripe. It is much admired by many, and even thought by some superior to the Old Scarlet.

59. SCONE SCARLET. *Hort. Trans.* Vol. vi. p. 170.

*Fruit* of a moderate size, round, without a neck, of a light shining red on the upper side, paler on the other, hairy. *Seeds* dark brown, deeply embedded, with round intervals. *Flesh* firm, pale pink; the flavour sharp, with abundance of acid.

It is a great bearer, ripening late, and contains more acid than any other known strawberry.

60. SIR JOSEPH BANKS'S SCARLET. *Hort. Trans.* Vol. vi. p. 161.

New Scarlet. *Ib.*

*Fruit* of moderate size, oblong, with a neck, the apex blunt, of a bright scarlet. *Seeds* nearly prominent, with very flat intervals. *Flesh* bright scarlet, firm, and high-flavoured. This Strawberry is very closely allied with the *Austrian Scarlet*, with which it has probably sometimes been confounded, it ripens nearly at the same time, and though not so prolific, yet has a superior flavour.

61. VERNON'S SCARLET. *Hort. Trans.* Vol. vi. p. 174.

White's Scarlet. *Ib.*

*Fruit* middle-sized, round, dark red, rather hairy. *Seeds* slightly embedded, with flat intervals. *Flesh*

pale vermillion, white in the centre, solid, and well-flavoured.

A good bearer, and ripens early.

62. WILMOT'S LATE SCARLET. *Hort. Trans.*  
Vol. iii. p. 115.

Wilmot's Late Scarlet. *Ib.* Vol. vi. p. 181.

Large Scarlet. Wilmot's Scarlet.

Late Scarlet. Wilmot's New Scarlet.

Late Virginian. Wilmot's Seedling.

*Fruit* very large, bluntly conical, irregularly shaped, of a shining light red. *Seeds* small, deeply embedded, with ridged intervals, *Flesh* white, hollow in the centre; flavour moderate.

It is a good bearer, ripening late enough to succeed the Old Scarlet, and producing its berries in succession, so as to afford a continued supply; to be tasted in perfection, it should be eaten as soon as gathered.

*Note.*—In mentioning the size of fruit, it is to be understood that the comparison is only made between those belonging to each particular class, and not to those of any other.

When it is stated that the fruit of the variety under description has a core, the idea intended to be conveyed is, that the core readily separates, adhering to the calyx when the receptacle is removed.

*A Selection of Strawberries for a small Garden.*

Austrian Scarlet	- 37	Old Pine	- 23
Black Prince	- 11	Old Scarlet	- 56
Black Roseberry	- 40	Prolific Hautbois	- 35
Downton	- 5	Red Alpine	- 1
Elton Seedling	- 18	Roseberry	- 58
Grove End Seedling	- 47	Sweet Cone	- 9
Keen's Seedling	- 21	White Alpine	- 2
Large Flat Hautbois	- 34	Wilmot's Superb	- 28

*Cultivation.*

As early in the summer as the young runners of strawberries have taken root, they should be taken up and planted out in nursery beds, at a distance of five or six inches from each other. These, in the course of the summer and autumn, will make fine, large, well-rooted plants, and many of the kinds will be sufficiently strong to produce fruit the following summer.

In preparing the ground for the reception of these plants, it should be trenched two spades deep (twenty inches), with a quantity of half-rotten dung mixed with the first spit. In planting them out, the most economical method perhaps will be, to plant in beds of four rows each, with intervals of two and a half or two feet between the beds, according to the sorts to be planted.

The strongest growers, such as *Wilmot's Superb*, and all the varieties of the third Class, may be fifteen inches from row to row, and fifteen inches between each plant; the next strongest may have the rows fifteen inches apart, and the plants twelve inches; the third size, comprising all those of the sixth and seventh Classes, may have the rows twelve inches apart, and the plants twelve inches; the fourth size, those of Class I. and V., may have the rows twelve inches apart, and the plants nine inches.

During the first year, all the runners should be cut off the plants some time before they have taken root, which will give the stool plants full possession of the soil. Such sorts as show fruit should have the ground covered, when coming into blossom, with either short grass or with straw, which will keep the blossoms clean, and the fruit free from soil when ripe; besides, the surface of the ground will be protected from the scorching rays of the sun, and in case of heavy showers the rain will thus be prevented from running off. As soon



as the fruit is gathered, however, this covering should be removed, and the ground kept clean by the hoe. In the winter, and not before, as the plants will not have finished their growth, the leaves must be cut off, and the spaces among the plants, as well as the alleys, dug carefully over, so as not to injure their roots : this will be best done with a three-pronged fork, instead of the spade. The second summer, the plants will bear their best crop and finest fruit ; the beds and outside of the alleys should be covered with mown grass or with straw, as before, three or four inches thick : by this method I have found the fruit not only more abundant, but much finer than by any other.

In cultivating the *Hautbois Strawberry*, plants from bad collections produce a number of what some gardeners call *male* or sterile plants ; and many are of opinion, that because they are *males*, it is necessary they should be preserved in their beds, in order to fertilise the others ; and some have gone so far as to plant them with a rather numerous regularity for this purpose. The consequence has been, that their beds have proved more fertile in leaves than in fruit, and the *stock* has at length been condemned as bad ; whereas its sterility has proceeded from those favourite males, the stools of which having no crop of fruit to support always produce a superabundance of runners, which being also much stronger than the fertile ones have consequently overrun and overpowered them, and literally annihilated the only ones capable of producing fruit.

Having had a parcel of Hautbois plants given to me some years ago, I planted them out, and suspecting there were many sterile plants among them, I did not suffer a runner to remain the first year. The second year, five plants out of six proved to be so, which I immediately destroyed ; and as soon as the runners of the fertile ones became rooted, I planted out the bed afresh :

these produced me one of the most fertile crops I ever saw, and the runners from them produced their successive crops the same.

I selected a few of the finest of the first berries of those which bore the first year, and sowed the seeds; these produced, as might be expected, both fertile and sterile plants, the latter of which I again destroyed, and saved a few only of those which produced the finest fruit, and of similar size, figure, and quality; the runners from these I planted out as before, and they produced me a perfect crop of fruit, without a single sterile plant being found among them: thus was my first stock of prolific Hautbois obtained.

After stating thus much relative to this class of Strawberries, it can hardly be necessary for me to point out the necessity of closely examining all new-made beds of them, and of entirely extirpating those worse than useless sterile plants.

*Alpine Strawberries* have been recommended by some to be always raised from seed. I have raised many this way, and I have found myself disappointed, in having a portion of them produce inferior fruit to those from which the seeds were obtained. Thus a mixture of Alpines is the result, which in my opinion is no way desirable, as in all cases a crop of the best fruit can never be equalled by a mixture of the best with inferior varieties.

In propagating the Alpine Strawberry by the runners from one single plant, all its offspring must be the same; it therefore becomes necessary to select the very finest kind for the purpose; the fruit large, broad at its base, and sharply conical.

If the runners are planted out in August or the beginning of September, the beds will be covered with runners by the spring; these should not be removed, as directed for the other classes, because the first and

strongest of them will produce fruit during the autumn, and continue in succession to a late period of the season. But a succession of finer fruit than these is produced by cutting off all the flower stems as soon as they begin to blossom, from their commencement in the spring till the end of June. By this means a most abundant supply of the very finest fruit is produced from the end of July till the frost sets in.

In pursuing this latter mode of management, it would be most advisable, perhaps, to plant a small-sized bed for the purpose, allowing the plants a space of six or eight inches from each other, instead of more, which will ensure a thicker crop; and in all cases with Alpines, it would be still better to have some of both *Red* and *White* planted upon a north aspect, and that these plantings should be removed annually.

The *Wood Strawberry* requires the same management, except in this, that as it does not produce its fruit in the autumn, its flower stems must not be cut down in the spring, in expectation of a succession crop.

### *Forcing of Strawberries.*

Strawberries are in such general estimation, that a supply of them during the season when they cannot be obtained in the open ground is one of the principal objects of the gardener's attention. The produce of outdoor strawberries is terminated by the frosts in October and November, until the following June: the assistance of the forcing-house is required to furnish the dessert during this interval. The Alpines are the first to be brought into bearing by artificial heat. For this purpose, pots of six inches deep and six inches wide at the top should be made use of, planting four or five young runners in each, in the month of March or April: they must be kept through the summer, plunged in the



earth, in a shady part of the garden : kept clear from weeds, and well supplied with water. In October, before the frosty mornings set in, put them under shelter : they will by this time be in flower ; and in the latter part of November, they may be removed into the forcing-house or pinery, where they will bear fruit through the winter.

The next sorts are the Scarlets and Roseberries. The last year's late runners of these are to be potted in May or early in June, using the same sized pots as before, putting four or five plants in each pot : some of these will be showing bloom at this time, which must be picked off, as well as any flowers or runners which may be put forth in the summer.

Keep the pots in the shade till the plants are well rooted, watering them frequently ; they may then be plunged in the earth, in an open part of the garden, where they may remain till wanted. In January, place them in the forcing-house, on shelves eighteen inches from the glass, or next the front sashes : they should be placed in pans, and watered as often as they become dry, taking care to supply water to the pans only, when the plants are in flower, as watering the leaves and flowers at this time is very injurious to the crop.

When the fruit begins to swell, some of the leaves should be pinched off, to give light and air to the fruit, by which means it becomes both larger and better flavoured. To ensure a supply of fruit, it is necessary to have a succession of plants, which must be kept in frames, ready to be removed into the forcing-house when wanted.

The Pine Strawberries are those which succeed the Scarlets ; their management is similar, and they are generally brought into the forcing-house in February or March. When the fruit has been gathered off the plants, the pots may be plunged into a shady border :

when thus managed, they will produce another equally good crop in the forcing-house the following season.

Notwithstanding this, it will be desirable to have some of all the sorts intended for forcing potted annually, particularly those of the Roseberry, which, instead of being kept in pots for the second season, would answer a much better purpose, if turned out into a bed of rich soil, as soon as they are removed from the forcing-house, cutting off their leaves at the same time : by this means a very fine second crop of fruit will be produced in August and September, after which the plants may be destroyed, leaving room for a succession the following year.

The Roseberry Strawberry is undoubtedly the most valuable variety for forcing the first in the season, as it succeeds with less light than any other sort ; and Keens' Seedling is the most valuable to succeed it. For a small family there can be no two sorts better employed, from the beginning of the year to the end of the forcing season.

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<i>Wellington</i>	-	-	13	<i>Wilmot's New Scarlet</i>	-	-	62
<i>Weymouth Hautbois</i>	-	-	34	<i>Wilmot's Scarlet</i>	-	-	62
<i>White Alpine</i>	-	-	2	<i>Wilmot's Seedling</i>	-	-	62
<i>White Bath</i>	-	-	24	<i>Wilmot's Superb</i>	-	-	28
<i>White Carolina</i>	-	-	24	<i>Windsor Pine</i>	-	-	23
<i>White Chili</i>	-	-	24	<i>Yellow Chili</i>	-	-	29
<i>White Hautbois</i>	-	-	34	<i>York River Scarlet</i>	-	-	48
<i>White Pine</i>	-	-	24				

### *Mr. Forsyth's Composition.*

Mr. Forsyth, May 11. 1791, gives the following directions "for making a composition for curing diseases, defects, and injuries in all kinds of fruit and forest trees, and the method of preparing the trees and laying on the composition.

"Take one bushel of fresh cow-dung, half a bushel of lime rubbish of old buildings (that from the ceilings of rooms is preferable), half a bushel of wood-ashes, and a sixteenth part of a bushel of pit or river sand: the three last articles are to be sifted fine before they are mixed; then work them well together with a spade, and afterwards with a wooden beater, until the stuff is very smooth, like fine plaster used for ceilings of rooms.

"The composition being thus made, care must be taken to prepare the tree properly for its application, by cutting away all the dead, decayed, and injured part, till you come at the fresh sound wood, leaving the surface of the wood very smooth, and rounding off the edges of the bark with a draw-knife or other instrument, perfectly smooth, which must be particularly attended to; then lay on the plaster about an eighth of an inch

thick, all over the part where the wood or bark has been so cut away, finishing off the edges as thin as possible. Then take a quantity of dry powder of wood-ashes mixed with a sixth part of the same quantity of the ashes of burnt bones; put it into a tin box with holes in the top, and shake the powder on the surface of the plaster till the whole is covered with it, letting it remain for half an hour, to absorb the moisture; then apply more powder, rubbing it on gently with the hand, and repeating the application of the powder till the whole plaster becomes a dry smooth surface.

“ If any of the composition be left for a future occasion, it should be kept in a tub or other vessel, and urine poured on it so as to cover the surface, otherwise the atmosphere will greatly hurt the efficacy of the application.

“ When lime rubbish of old buildings cannot be easily got, take pounded chalk or common lime, after having been slaked a month at least.

“ As the growth of the trees will gradually affect the plaster, by raising up its edges next the bark, care should be taken, when that happens, to rub it over with the finger when occasion may require (which is best done when moistened by rain), that the plaster may be kept whole, to prevent the air and wet penetrating into the wound.”

Mr. Forsyth says, farther on, “ As the best way of using the composition is found by experience to be in a liquid state, it must therefore be reduced to the consistence of a pretty thick paint, by mixing it up with a sufficient quantity of urine and soap-suds, and laid on with a painter's brush. The powder of wood-ashes and burnt bones is to be applied as before directed, patting it down with the hand.”

Although I do not feel disposed to go the length of admitting of all that has been said of the virtues of this



composition, I believe it to be a very excellent one to be applied to trees where their limbs have been amputated, or their bark injured by wounds. I have therefore inserted its preparation here, verbatim, from Mr. Forsyth's Treatise, and recommend its application in the manner he has directed, particularly in a liquid state.

*A Wash for the Stems of Fruit Trees.*

Take a peck of fresh cow-dung, half a peck of quick-lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much urine and soap-suds in a boiling state as will form the ingredients into a thick paint.

This composition may be applied to the stems of young standard trees when planted out into the orchard, to prevent their being injured by the depredations of hares and rabbits.

*A Wash for the Stems and Branches of Fruit Trees.*

Take half a peck of quick lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much boiling water as will form the ingredients into a thick paint. This composition is recommended to be applied to the stems and limbs of apple trees which are infested with the *White Mealy Insect*, having previously removed the moss and loose bark by scraping them off with a strong knife, or some other instrument adapted to the purpose.

In using the composition, it will be most efficacious if applied in a warm state, or something more than blood heat.

On young trees, No. 24. Vinegar will effectually destroy this insect, and I have for many years, in my own nursery, used it for this purpose; but this would be too expensive to be applied when the trees are large.

## A KALENDAR OF WORK IN THE FRUIT GARDEN.

*January.*

Trench and manure ground for early planting.

Prune, nail, and train wall and espalier trees, Gooseberries, Currants, Raspberry, and Nuts. Figs must not be pruned till April. The manner in which the different operations are to be performed will be found under the different heads of *Pruning and Training*, which see.

Plant out fruit trees, Gooseberries, Currants, Raspberries, and Nuts, if not already done.

Look over fruit in the fruit room; keep out frost, and pick out all decayed fruit.

Force Strawberries; the Roseberry is now the best. See *Forcing of Strawberries*.

Should the weather prove mild, those pots of Strawberries which are in frames for the purpose of furnishing a succession, must have plenty of air during the day; but the glasses must be shut down in the night, in order to secure them against frost.

*February.*

Trench, manure, and prepare ground for planting.

Prune and train wall trees and espaliers.

Finish pruning also of all orchard and dwarf fruit trees, Gooseberries, Currants, Raspberries, and Nuts.

Plant out fruit trees and bushes which have been omitted in the former months.

Protect the blossoms of Apricots, particularly those

of the Masculine, by fixing up nets at six or nine inches from the wall, either single or double, according to the size of the meshes.

Instead of net, fern may be used, by pushing the ends of the fronds, or leaf-stalks, under the branches, allowing the leaves to form a thin covering all over the tree. This covering must be allowed to remain till the fruit has attained the size of a small hazel-nut, when, during a mild showery day, the whole may be removed.

Where Apple trees are infested with the White Mealy Insect (*aphis lanigera*) commonly called the American blight, the limbs and trunk should be completely divested of their loose bark; and all places where the insects have formed excrescences round the knots, or otherwise secreted themselves, should be pared off smooth with a sharp knife, and the other scraped off clean to the live bark. *The Wash for the Stems and Branches of Fruit Trees* (p. 509.) must be now applied with a strong painter's brush, till the bark is completely covered with it. As this insect penetrates the ground, fixing itself upon the bottom of the stem and large roots immediately connected with it, the mould must be removed round the bottom of the tree to the principal roots, and the composition applied as far as any trace of it is to be found. It will be necessary also, as far as it is practicable, to apply it to every part of the branches where it has made its appearance. The *aphis lanigera* becomes winged in the month of August, and spreads itself from one tree to another; if, therefore, any of it at that time is found to have escaped the first dressing, the composition should be repeated again as before, taking the early part of the month for this purpose. By pursuing this plan, this deadly enemy to our Apple trees may be destroyed, or its depredations so much checked, as to cause but a very trifling injury to



the trees. The application of oily or resinous substances to the stems or branches of fruit trees ought to be at all times carefully avoided.

Keep up a succession of Roseberry Strawberries in the forcing-house ; and, towards the end of the month, Keens' Seedling will be a proper sort to be made use of for a succession from this time till the end of the forcing season.

Look over the fruit room, and pick out all decayed fruit.

### *March.*

Finish planting of all sorts of fruit trees and bushes, and mulch newly planted trees with rotten or half-rotten dung.

Plant out Strawberries, as directed under that head.

The pruning of fruit trees must be completed as early in this month as possible, if it has not been done already, except the Fig, which must be deferred till the next month.

Grafting of all sorts of Apples, Pears, Plums, and Cherries, must be performed this month.

Thin out early Grapes in the stove and forcing-house ; and continue to force Keen's Seedling Strawberries for succession crops to those of the last month.

Look over the fruit in the fruit room, picking out all which are unsound ; and should the house be damp, give air in a dry day for a few hours, but shut up again close towards night. If straw has been used for a covering to the fruit, and has become damp, or contracted any unpleasant smell, it must be removed, and sweet dry straw supplied in its room.

### *April.*

Prune and train Figs, as directed under that head.

In very bleak situations, the blossoms of Peaches and

Nectarines should be protected, in the manner directed for the Apricot in February; in sheltered situations, where the trees have ripened perfectly their last year's wood, they do not require protection, unless the weather should prove very severe. Should insects appear on the young leaves, let them be dusted over with flour of sulphur; but do not attempt to wash them with the engine till the blossoming season is over and the fruit set.

Plant out Strawberries, if the plantations have not been completed previously. If Alpine Strawberries have been raised from seed in the hot-bed, the young plants may be pricked out on a warm border, under hand-glasses, or in pans or boxes under a frame, till they are fit to plant out finally where they are to remain.

Thin out Grapes in the stove or forcing-house, and suspend by strings the shoulders of those bunches which require it.

### *May.*

Thin out the young fruit of Apricots, leaving double the quantity intended for the crop.

Disbud all sorts of fruit trees against walls, except Figs, from fore-right and side shoots which are not required, and, where long enough, train the rest to the wall.

Espalier trees must be looked over in the same manner.

All curled and blistered leaves of Peaches and Nectarines should be picked off and burnt, without suffering them to fall on the ground, and the trees washed over with the engine after the middle of the day, but not so late as to prevent the trees getting dry before sun-set. If the trees are much infested with insects, and mildew

appear, dust the young shoots and leaves with flour of sulphur.

Strawberry beds should now be covered between the plants with short grass or straw, in order to keep the surface moist, and the fruit from being soiled by heavy rains.

Thin Grapes in the stove, forcing-house, or vinery.

### *June.*

The young trees which have been grafted should be looked over from time to time, to see that they are not cut by the mat with which the scion was tied; should there be any appearance of this, the bandage must be removed, and the plant tied again at the shoulder. These operations will be found in detail under the different heads of fruit, where their propagation is treated of.

Look over the different sorts of wall-trees and espaliers, removing the superfluous shoots, and training the others, as directed under the different heads of *Pruning and Training*.

Thin wall-fruit as directed under their different heads also. Apricots may be thinned for the last time, as most of the sorts will have hardened their stones by this time.

Vines must be looked over, their tendrils cut off as they make their appearance, and the lateral shoots shortened to two joints; which see, under the head of *Pruning and Training of VINES*.

### *July.*

In the beginning of this month, thin finally the later-ripening Apricots, and early Peaches and Nectarines, following up with those which ripen in succession.

Wall trees and espaliers must be looked over, and



divested of their superfluous wood, and the rest trained regularly and neatly at length.

Vines must be looked over, their tendrils taken off, the laterals shortened to one joint, if the upper bud has pushed since the last month long enough to require this to be done. The shoots which have produced fruit must be shortened to two joints above the uppermost bunch, keeping those closely trained to the wall.

Runners of all the sorts of Strawberries should now be taken off, and the young plants bedded out, in order to have them strong and well-rooted previously to their being finally planted out in the autumn. Should the weather prove dry, they must be well watered till they have taken root.

### *August.*

At the commencement of this month, such Apple trees as were washed over in the month of February, in order to destroy the white mealy insect, should be carefully examined now; and where the insect again makes its appearance, those parts must be washed over with the composition as before. After this dressing, the trees will, in all probability, continue without experiencing any further injury. It will still be necessary to look them over again in February or March, in case they should be assailed again by a flight of these depredators from some neighbouring tree.

Continue to keep all sorts of wall trees nailed close to the wall, in order to the better ripening of their wood, and a due admission of light to their fruit. Large and perfectly ripened fruit can never be obtained where the trees are kept in a loose and slovenly state.

Thin out Grapes, and such sorts of Pears as are intended to be grown to the very largest size.

Keep all the lateral shoots of Vines to one joint; and

where these have grown again, they must be shortened back as before.

Runners of all the sorts of Strawberries must now be taken off and bedded out, if this has not been done already; and where grass or straw has been made use of to cover the old beds and to protect the fruit, these should be removed, and the ground cleaned by the hoe.

Cut down all the last year's canes of such Raspberries as have ripened their fruit. This will cause the young canes to grow stronger, ripen better, and be productive of finer and much better fruit than if left, according to the usual custom, till the plants are pruned in the winter or spring. See *Cultivation of RASPBERRIES*.

Budding must be performed this month, beginning with Cherries, Apricots, or Plums, and continuing with Peaches, Nectarines, Pears, and Apples; but the rotation of these must be determined by an examination of the state of the young wood of the sorts to be budded, as it is necessary the young shoots should be sufficiently ripened to ensure success in the operation.

### *September.*

Continue to nail up all fruit trees close to the wall, in order that the young wood may be properly ripened.

Towards the middle of this month, cut off close to the principal shoot all such lateral side-shoots of the Vine as were before shortened back to one joint, as the principal eyes now will not push out any new shoots: this will give the plants air and light, and materially assist in ripening both their wood and fruit.

Protect the Grapes from wasps and the large blue flies, by putting the bunches in thin gauze bags. In some seasons, particularly in hot and dry summers, wasps and flies are so numerous that they attack every description of fruit as it becomes ripe. They may be destroyed very readily by hanging up bottles on differ-

ent parts of the wall, half filled with vinegar and water mixed with honey, sugar, or treacle, emptying the bottles from time to time, and returning the liquor into them again.

Ants are also great devourers of ripe fruit. When they are numerous, they may be effectually destroyed by one quart of water in which an ounce of pounded arsenic has been boiled half an hour, and mixed with sugar, so as to form a thin syrup: this must be placed in oyster-shells at the foot of the trees or bottom of the wall, covering them so as to keep off the rain: this will require to be frequently removed, and kept in a liquid state.

Net Morello Cherries, to preserve them from birds.

### *October.*

Apples and Pears will mostly require to be gathered this month for laying up in the fruit room. The valuable autumnal varieties may be continued in season much longer than their usual time, by gathering one third of the crop a fortnight or three weeks before it be ripe, one third a week or ten days afterwards, and the remaining third when it is ripe: the last gathering in this case will be the first to be brought to table; the second gathering will be the next; and the first gathering will continue the longest fit for use. After hot dry summers, some of the finer winter Pears will continue longer in succession, by pursuing this method, than if the whole crop were to be left on the tree till ripe.

Imperatrice, Saint Catharine, and Coe's Plums, may be gathered and suspended by their stalks on twine, and placed near the glass withinside of a south window for a few weeks, and will continue to improve in flavour. If after this time Coe's Plums are wrapped in thin, soft, white paper, and put in boxes in a dry room, they



may be kept perfectly well for twelve months, when they become an excellent sweatmeat.

Trench and prepare borders and quarters ; and transplant fruit trees against walls, and standards and dwarfs in orchards ; open quarters and borders in the fruit garden.

Plums and Cherries planted out at this time will make fresh roots during the autumn and mild part of the winter, and grow with much more vigour when headed down in the spring, than those planted out a month or more afterwards.

It will not, however, be advisable to plant these at this season, after a cold wet summer, unless the leaves will come clean off by drawing the hand upwards from the bottom of the shoot to its extremity.

Plant out cuttings of Gooseberries and Currants, as directed under that head.

The fruit room at this time will require particular attention as to the distribution of the fruit, as every sort of Apple and Pear should be kept by itself.

In order to keep some of the more valuable Apples in a perfect state to a late period of the season, they should hang till they can be readily detached from the tree. They should then be placed in casks or boxes, as they are gathered, beginning with a layer of thoroughly dry pit sand in the bottom, then a layer of Apples, placed close to each other, then another layer of sand, just sufficient to cover the fruit, and no more, and so continuing alternately, till the cask or box is full, finishing with a covering of sand. These should be placed in the fruit room ; where they may remain undisturbed till the others of the same kind kept on the shelves are nearly done. This method has been practised many years ago at Holkham, where I have tasted the Golden Harvey Apple and some others, so kept, in as high a state of perfection in the month of May

and June as I ever saw the same kinds at any earlier period. I have myself, as well as several of my friends, adopted this method for several years, and found it an excellent one. The windows of the fruit room should be furnished with inside shutters, and kept closed, as it is found fruit keeps longer and better thus than when exposed to the light.

Plant out Strawberries where they are finally to remain. See STRAWBERRIES, *Cultivation of*.

### *November.*

Plant out all sorts of fruit trees and bushes in the orchard, against walls, and in the quarters and borders of the garden ; see directions under the separate heads.

Prune and train Vines, and all other fruit trees against walls and espaliers, except Figs, which must be left till April. Prune also all standard and dwarf fruit trees and bushes in orchards, and in the quarters and borders of the garden.

Where late Grapes are now hanging upon the vines, in an immature state, the bunches may be cut off, with a joint or two of the branch above and below the fruit, and hung up in a dry, warm room, or in a warm, airy kitchen, which is much better, where they may be preserved two months, and will acquire a higher degree of maturity. Fig trees, which are likely to be injured by frost, should now be covered with mats, having previously tucked in a little soft hay among the branches, as directed under the *Cultivation of FIGS*.

Newly planted trees should be mulched, to prevent the frost from injuring their roots.

Examine the fruit-room ; and should any of the fruit become mouldy, it must be wiped off : such of the sorts of Apples as have become very moist should be wiped also, giving the house air and light during the time

this operation is going on ; and if some clean dry fern can be had, the fruit should be laid upon it, reserving as much as will cover it over as soon as frost sets in. Fine dry fern is by far the best thing on which to lay Apples, and to cover them also, of any material whatever, as it is perfectly sweet, and not liable to contract any unpleasant smell, and it keeps sound much longer than straw.

### *December.*

Continue to prune and train wall trees and espaliers, and to prune all standard and dwarf trees and bushes in the orchard and garden. In looking over the espaliers, where any of the stakes are decayed they must be replaced with new ones, and the whole put into a thorough state of repair, previously to the commencement of training.

Where the trees and bushes have been pruned in the quarters or on the borders, these places should be dug over, leaving the ground rough to be acted upon by the winter frosts ; and where manure was wanted, it ought to have been dug in, which will benefit the trees much more than it would if left till the spring.

In the various operations directed to be done in the different months in pruning and training of particular fruits, it will be advisable, in all cases, to turn to those fruits in the body of the work, previously to the commencement of those operations.

Little has been said in regard to the propagation of the different fruits ; this will be found at length under its proper head.



## KITCHEN GARDEN.

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### 1. ANGELICA.

*Angelica Archangelica* is a biennial plant, a native of Hungary and Germany, and ranked among medicinal plants.

The gardeners near London, who have ditches of water running through their gardens, propagate great quantities of this plant, for which they have a considerable demand from the confectioners, who make a sweetmeat with the tender stalks, cut in May, and candied with sugar.

The seeds should be sown in autumn as soon as they are ripe ; and in the spring, when the plants are six inches high, they should be transplanted upon the sides of ditches and pools, or, for want of these, on cold moist ground, at two or three feet asunder. The second year after sowing, they will shoot up to flower : therefore, if you wish to continue their roots, you should cut down the stems in May, which will occasion their putting out heads from the sides of their roots ; by which means they may be continued for two or three years ; whereas if they had been suffered to seed, their roots would have perished soon afterwards.

Angelica may also be cultivated by planting the young plants in shallow trenches, earthing up their stems in the manner of cardoons or celery ; but when these are cut for use, the earth should be levelled down again to the crown of the roots, from whence another crop may be obtained the following year.

## 2. ARTICHOKES.

The flower heads of *Artichoke*, *Cynara Scolymus*, in an immature state, contain the part that is used, which is the fleshy receptacle, commonly called the bottom, freed from the bristles and seed down, vulgarly called the *choke*, and the lower part of the leaves of the calyx.

There are two varieties of the Artichoke, viz. : —

1. The *conical*, ovate, or oval French Artichoke : the heads are of a green colour ; the scales pointed, and turning outwards.
2. The *globular*, or large round-headed Artichoke ; with dusky purplish heads ; the scales turned in at the top. This last, commonly called the Globe Artichoke, is the only sort deserving cultivation in this country.

Artichokes are propagated by the off-set suckers, which are produced abundantly from the roots of old plants : these should be planted in rows four feet apart, placing them in clumps of three or four in each, two feet asunder in the rows. Artichokes require a deep soil ; and, before they are planted, the ground should be well manured, and trenched two feet deep : this operation should be performed in April, as soon as the young leaves begin to show themselves above the surface of the ground. After this, the plants will require only to be kept clear from weeds during the summer, and in the autumn to be protected by litter from the stable, to secure them against the frosts in winter.

## 3. ASPARAGUS.

*Asparagus officinalis* is a perfectly hardy plant ; it invariably produces ripe seeds in the autumn, and from these alone it is raised.

The gardeners pretend to distinguish two sorts ; the *Battersea* and the *Gravesend*.

There are various methods pursued in forming new plantations of *Asparagus* : the most common one is to trench the ground from two to three feet deep, mixing with the soil a good quantity of rotten dung. If the soil be good to the depth of three feet, it will not be necessary, under the ordinary culture, to prepare the ground deeper ; but in doing this a large portion of manure is necessary, and it will be requisite that it should be regularly mixed with the soil from the bottom of the trench to the top. If one of the quarters of the garden should be required for *Asparagus* alone, the whole ought to be trenched and manured as if it were for only one single bed, as the roots spread themselves in all directions, and by penetrating the alleys between the beds the outer rows of heads will always be finer than those in the middle. The ground being prepared, the beds should be set out of the width of five feet, with three feet alleys, fixing a strong stake at the corners of each bed, driven down to the depth of three feet. About the beginning or middle of March proceed thus to plant the beds : strain a line round the four corners of the first bed, cut it down perpendicularly on the inside of the line to the depth of three inches, and take out the soil, which must be laid on the alleys on each side, levelling the surface perfectly even ; but take care not to stand upon the bed ; on the contrary, keep the soil as light as possible : mark out four lines, at a foot from each side of the bed, and a foot from each other : measure a foot from the end of the bed, and mark each line at a foot apart, thus forming squares of twelve inches each way. Being now provided with some good *one year old* plants (not more), open the roots flat, place one plant on each of those places marked on the lines, and fasten it down with a handful of mould to



keep it in its place : when this is done, the bed must be filled up level with the spade. This being finished, proceed with the other beds in like manner, till the whole is completed. A bed of twenty yards long, thus planted, will require 236 plants ; and when of three years standing, will furnish heads equal in size to those generally produced in our best gardens. If still larger heads than these should be desired, they may be produced by planting the four rows at fifteen inches between the plants in the row instead of twelve : and if this is done, it will be of greater advantage if the plants are placed in the *quincunx* manner ; that is, by placing the first row of plants fifteen inches from the end, and fifteen inches apart ; the second row twenty-two inches and a half from the end, and fifteen inches apart ; the third row fifteen inches from the end, and fifteen inches apart ; and the fourth row twenty-two inches and a half from the end, and fifteen inches apart. The plants will thus form rhomboidal squares, instead of rectangular ones ; thereby allowing the roots of one line to extend themselves into the spaces of the adjoining ones. A bed thus planted will require 186 plants. In Cheshire, and some parts of Lancashire, the gardeners pursue a much more expensive method in the preparation of their Asparagus beds than the one which I have described. Their method is this : the beds are staked out five feet wide, leaving three feet alleys between them ; the beds are then thrown out six feet deep, and such soil as proves of a bad quality is taken away, reserving that only which is good, and supplying the deficiency, if any, with good soil from some other place : six inches thick of half rotten dung is then spread in the bottom of the bed, and twelve inches thick of good mould levelled over it, which is then well forked over, and mixed with a three-pronged fork : after this is levelled and made even, three other double layers of dung and mould

must be supplied and worked over in the same manner, which will complete the bed ; but in the two last layers the dung should be more rotten than that with which the bed was begun. The beds thus prepared should be left two months at least to settle ; but they must not be trodden down, as they are much the best when left to settle of themselves. About the end of March, or the beginning of April, the beds must be raked down, and lines drawn at a foot apart, the length of the beds, and places marked at fifteen inches apart along the lines ; at each of these places three of the largest sized seeds are to be inserted in a triangle, about half an inch apart, and half an inch deep : the bed must now be raked over, and left till the plants are about two inches high : if three plants appear at a place, two of the weakest must be pulled up ; where two appear, one must be removed ; and should there be any defect in any part of the bed, a single plant from those which have been withdrawn will be sufficient to fill up the space, so that the bed will now be completed with a single plant at each place respectively. There will be nothing further required during the summer, than to keep the beds perfectly clean from weeds ; and in the winter, to cover them with some half rotten dung, to preserve the crowns of the roots from frost. In the spring following it will be found that the beds have settled, perhaps considerably ; if so, they must be covered over with as much good mould as will make up the deficiency. The third year after planting, the heads will be fit to cut. This appears to be an expensive process ; but it is adopted by many of the market gardeners, and they consider they are amply compensated by the produce for all the expense such a preparation has occasioned them. After the beds have been made a few years, the alleys are next taken out to the depth of the prepared beds, and filled up in the same manner, which completes the whole of the process.

It is easy to conceive that ground prepared in this manner must be productive of very large crops, and also of very large heads, some of which are said to weigh four ounces each.

In cutting the heads of *Asparagus*, I would recommend a knife with a straight narrow blade of six inches long, with a sharp smooth edge, instead of having a blade like a saw : the latter has been recommended in books, and I have seen it used ; but the practice is not a good one, and it is better laid aside. The cutting season usually commences towards the latter end of April, and should never be continued beyond Midsummer.

#### 4. BALM.

*Melissa officinalis*, or common Balm, is a perennial plant, a native of the south of Europe. The recent plant has the agreeable odour of lemons, which is lost in drying, and an austere, slightly aromatic taste. It is used in cool tankards ; and in the form of tea, as a grateful diluent in fevers.

It is propagated by dividing its roots in March or April.

#### 5. BASIL.

*Ocimum Basilicum* and *minimum*, the sweet or common, and bush Basil, are the only sorts cultivated in our gardens. Basil is a culinary aromatic, much used in French cookery, along with other aromatic herbs, in soups, &c. They are both annuals, natives of the East Indies, and should be sown on a gentle hot-bed in March : when the plants are two or three inches high, they may be transplanted into a warm border of light rich earth, in rows of six or eight inches' distance from each other, watering them occasionally till they have taken root.



## 6. BEANS.

The *Bean* is a hardy annual, rising from two to four feet high, having a thick angular stalk, alternate pinnated leaves, and highly fragrant blossoms : the following sorts are those principally cultivated in our gardens : —

- |                     |                     |
|---------------------|---------------------|
| 1. Dwarf Fan.       | 6. Long-pod.        |
| 2. Early Lisbon.    | 7. Sandwich.        |
| 3. Early Mazagan.   | 8. Toker.           |
| 4. Green Genoa.     | 9. White-blossomed. |
| 5. Green Nonpareil. | 10. Windsor.        |

The *Early Lisbon* and *Mazagan* are the sorts generally used for early crops : they are sown in October, November, January, and February.

The *Long-pod* is the most abundant bearer, and consequently more generally found in the cottager's garden than any other sort.

The *Sandwich*, *Toker*, and *Windsor*, are those generally employed for the summer crops.

The green varieties are much valued by some, for their fine green colour when served up at table ; but they require to be gathered when very young, or they lose their fine colour, and their skins become thick and tough.

The *White-blossomed* is generally sown in the months of May and June for the later crops ; and if gathered when young, is an excellent well-flavoured sort.

I have not enumerated in the list what is to be found in all the seedsmen's lists, the *Mumford* Bean ; this being only a small-sized Windsor, separated from that sort by the sieve.

## 7. BEETS.

The *Beet* is a biennial plant, a native of the south of Europe, with large, oblong, succulent leaves. The root

is usually from a foot to eighteen inches in length, and from two to four inches in diameter.

The French consider the Beet under two heads: the first they call BETTERAVE, or *Beta vulgaris*, consisting of those whose edible parts are the roots. The second they call POIRÉE, or *Beta Cicla*, consisting of those whose edible parts are the leaves.

#### CLASS 1. BETTERAVE.

- |   |   |
|---|---|
| 1. Large-rooted Red Beet.<br><i>Betterave Rouge grosse.</i>                     | 8. Small Yellow Beet.<br><i>Betterave Jaune de Castel-</i><br><i>naudari.</i> |
| 2. Long-rooted Red Beet.  | 9. Betterave Champêtre.<br><i>Racine de Disette.</i>                          |
| 3. Dwarf Red Beet.  | <i>Racine d'Abondance.</i>  |
| 4. Turnip-rooted Red Beet.<br><i>Betterave Rouge ronde pré-</i><br><i>cocé.</i> | <i>Betterave sur terre.</i>   |
| 5. Petite Betterave Rouge.  | <i>Hors-de-terre.</i>   |
| 6. Betterave Rouge de Castel-   | <i>Mangold Wurzel.</i>  |
| <i>naudari.</i>   | <i>Mangel Wurzel.</i>   |
| 7. Large Yellow Beet.<br><i>Betterave Jaune grosse.*</i>                        | 10. Betterave grosse Blanche<br><i>de Prusse.</i>                             |
| <i>Betterave Jaune à sucre.</i>   | <i>La Disette Blanche.</i>  |

#### CLASS 2. POIRÉES.

- |                             |                            |
|-----------------------------|----------------------------|
| 11. Green Beet.             | 14. Poirée à carde jaune.  |
| 12. White Beet.             | 15. Poirée à carde rouge.  |
| 13. Poirée à carde blanche. | 16. Poirée grosse Blanche. |

The French possess all the above sorts, and cultivate them for one purpose or another; but in this country Nos. 1. 2. and 4. are those only which are grown for their roots, and 11. 12. and 13. for their leaves.

All the varieties may be sown in the month of April; and as soon as the plants are three or four inches high, they should be thinned out, leaving them a foot apart.

\* It was from the Betterave jaune grosse, that the French, during the late wars, principally manufactured their sugar. *Hort. Trans.* Vol. iii. p. 279.

In the autumn, before the frost sets in, the roots should be taken up on a dry day, their tops cut off without injuring the crown, and laid up in sand in a corner of the garden-shed, or other dry building, where they may be preserved from the frost. Such roots as are not wanted for use may be planted out in April for seed; but, in order to preserve the stock pure, care should be taken to select those roots only which are of the most perfect kind.

#### 8. BORAGE.

*Borago officinalis* is an annual plant, a native of England. It was formerly in great repute as a cordial. According to Withering, the young leaves may be used as a salad or a pot-herb; and the flowers form an ingredient in cool tankards.

The seeds require to be sown in March, in a light dry spot, and likewise a little in April and May, for a succession. Wherever it ripens and sheds its seeds, it will rise again abundantly: having a tap root, it does not bear transplanting, except with great care, and when the plants are very young.

#### 9. BORECOLE AND SPROUTS.

The *Borecole* contains several sub-varieties. They are, excepting the Neapolitan variety, peculiarly hardy; they resist frosts, and retain their green appearance throughout the winter: hence their value as winter greens. The following, together with what are termed *sprouts*, are the principal sorts at present cultivated in this country.

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1. *Colebrook Dale Borecole.    | 4. Neapolitan Borecole.           |
| 2. *German Borecole.            | <i>Cavolo torsolo ricciuto.</i>   |
| <i>Curlies, or Curled Kale.</i> | <i>Chou de Naples.</i>            |
| <i>Scotch Kale.</i>             | <i>Chou de Naples frisé nain.</i> |
| 3. *Green Borecole.             | 5. *Purple Borecole.              |



<i>Brown Borecole.</i>	<i>Kohl Rabi.</i>
<i>Brown Kale.</i>	<i>Rabi Kale.</i>
6. Variegated Borecole.	12. *Jerusalem Kale.
7. *Brussels Sprouts.	<i>Buda Kale.</i>
8. *Chou de Milan.	<i>Manchester Kale.</i>
9. Couve Tronchuda.	<i>Prussian Kale.</i>
10. Dwarf Couve Tronchuda.	<i>Russian Kale.</i>
<i>Portugal Kale.</i>	13. *Thousand-headed Cabbage.
11. *Egyptian Kale.	<i>Chou à milles têtes.</i>

Those marked by an asterisk (\*) will be mentioned again under the head of WINTER GREENS.

The Brussels Sprouts produce tall stems three or four feet high, with a head somewhat like a Savoy: from the axils or base of the leaves arise small green heads like little cabbages, about one or two inches in diameter; these are peculiarly rich and sweet.

No. 4. is too tender to bear the winter in this country; but if sown in March, it continues fit for use during the autumn.

No. 9. was introduced into England in 1821, and No. 10. in 1822. As both these are too tender to stand the winters here, seeds should be sown in August, and the plants kept in a frame till the spring, and planted out at the same time as Cauliflowers, for an early summer crop; and the succession must be kept up by spring and summer sowings. The ribs of the outer and large leaves, when divested of their green parts, and well boiled, make a good dish, somewhat resembling Sea Kale. The heart or middle part of the plant is, however, the best for use; it is peculiarly delicate, tender, and agreeably flavoured, without any of the coarseness which often belongs to the cabbage tribe. The dwarf sort is much the earliest; and when the lower leaves are taken off for use, it throws out numerous sprouts from the lower part of the stem, which is not the case with the other sort.

## 10. BROCCOLI.

The few varieties of Broccoli that were known in Miller's time, are supposed to have proceeded from the Cauliflower, which was originally imported from the island of Cyprus, about the middle of the sixteenth century.

Miller mentions the white and purple as coming from Italy; and it is conjectured that from these two sorts all the subsequent kinds have arisen. The following are those principally cultivated in our gardens at present.

- |                                 |                              |
|---------------------------------|------------------------------|
| 1. Purple Cape.                 | 9. Cream-coloured.           |
| 2. Green Cape.                  | <i>Portsmouth Broccoli.</i>  |
| 3. Grange's Early Cauliflower.  | 10. Sulphur-coloured.        |
| 4. Green's Close-headed Winter. | 11. Spring White.            |
|                                 | <i>Cauliflower Broccoli.</i> |
| 5. Early Purple.                | 12. Late Dwarf Close-headed  |
| 6. Early White.                 | Purple.                      |
| 7. Dwarf Brown Close-headed.    | 13. Latest Green.            |
| 8. Tall Large-headed Purple.    | <i>Danish Broccoli.</i>      |
|                                 | <i>Siberian Broccoli.</i>    |

Nos. 1. and 2., if sown in May and June, will produce heads in regular succession from August to December; sown in July and August, if the weather is mild, will produce heads in April and May.

No. 3. sown at three different times, between the beginning of May to the end of June, will produce heads in succession from Michaelmas to Christmas.

No. 4. continues to bear through the winter, if the weather is mild. Sow the end of May, and the produce in November, December, January, and February.

No. 5. Sow in April, and the produce will be from November till February. Sow in June, and the produce will be sprouts in March and April.

No. 6. To obtain early heads, sow in February or the beginning of March; and the produce will be from November till Christmas. This sort is frequently cut

by market gardeners previous to severe frosts, and kept in sheds or cellars for market.

No. 7. Sow the middle of April, and the crop will come into use in March and April.

No. 8. Sow the end of March, and the crop will come into use in March and April.

No. 9. Sow the middle of April, and heads will be produced in February, March, and April: these frequently measure two feet in circumference.

No. 10. 11, 12. Sow in March and April, and the crop will come into use in April and May.

No. 13. is the hardiest of all the Broccolis, as the severest winter will not destroy it. Sow the end of April, and the crop will come into use in May the following year.

To secure Broccolis through the winter, it is always best to take up part of all the last nine sorts in the beginning of November, disturbing the roots as little as possible, and lay them in slopingly with their heads towards the north, only a few inches above the ground, and about eighteen inches asunder. By this means the crown of the plant lying low, is soon covered and protected by the snow which generally falls previously to long and severe frosts; the plant is also rendered tougher in fibre, and hardier by the check received in this last removal. *Hort. Trans.* Vol. iii. p. 161. 169.

#### 11. BURNET.

*Poterium Sanguisorba*, or Common Burnet, is a perennial plant a native of England. A drink was made of it formerly, which was reckoned useful in many complaints, and was also an ingredient in cool tankards: the young leaves taste something like cucumbers, and are occasionally put into salads.

Although a perennial, the seeds are generally sown in drills, at two or three different periods between the spring and autumn.



## 12. CABBAGES.

The *Cabbage* is the most ancient of our esculent vegetables: the tribe includes an extensive assortment of varieties and subvarieties, all probably proceeding from one common origin. The common Cabbage produces firm heads, green, greenish yellow, or red: they are all white within, except the last, which ought to be of bright deep red, very firm and compact.

The following are the principal varieties cultivated in our gardens: —

- |                     |                             |
|---------------------|-----------------------------|
| 1. Early Battersea. | 8. Imperial.                |
| 2. Early Cornish.   | 9. Large Penton.            |
| <i>Paignton.</i>    | 10. Large York.             |
| <i>Penton.</i>      | 11. Late Battersea.         |
| 3. Early Dutch.     | 12. Red <sup>d</sup> Dutch. |
| 4. Early Dwarf.     | 13. Scotch.                 |
| 5. Early York.      | <i>Drumhead.</i>            |
| 6. East Ham.        | 14. Sugar-loaf.             |
| 7. Emperor.         | 15. Vanack.                 |

The Cabbage being a biennial plant, the chief or early summer crop is to be sown in the preceding autumn, from the 12th to the 20th of August; but the latter summer and autumn crops, to come in from July to the end of the year, will require to be sown in the spring, from the beginning of April till the end of May. The Red Cabbage, if wanted for pickling early in the autumn, should be sown in August; but for the winter and spring use, those sown in April will resist the frost much better, and be of a better quality than those sown in the autumn.

The Vanack Cabbage is scarcely to be found in the seedsmen's lists, but is highly deserving of notice. It has been cultivated in the garden of the Earl of Egremont, at Petworth, so long since as the year 1776. Seeds of it have been presented to the Horticultural Society of London by Mr. Torbron, gardener to the

Countess of Bridgewater, at Ashridge, in Hertfordshire. It was cultivated some time ago by the gardeners in Sussex and Hampshire. By timely sowings the Vannack Cabbage is always in season; it makes excellent spring Coleworts, becomes a white-hearted Cabbage very early, and pushes fine sprouts from the stump after the Cabbages are cut. In quality it is inferior to none of the best Cabbages.

### 13. CAPSICUM.

The *Capsicum* cultivated in the garden for its fruit, is an annual plant, a native of India. The pods are used in a green state for pickling; and, ripe, for mixing with other ingredients, as Tomatos, &c. to form sauces. They are also dried and ground, and used like Cayenne pepper.

There is a great number of varieties, some of which are yellow, others red, and others black. The colour, direction, and figure of the fruit is also very variable; the sorts with small oblong erect pods are the hottest, and are commonly called *Chilies*.

The seed should be sown in March or beginning of April, on a moderate hot-bed. When two inches high, they should be pricked out into small pots of three inches diameter, afterwards to be repotted and placed under a frame, where they may be hardened to the open air by degrees. In June, they should be turned out of the pots into a south border of light rich soil, at twelve or fifteen inches asunder. Should the nights prove cold, they must be sheltered with a mat, otherwise they will require no further trouble; and their fruit will be fit to gather green in August, and ripe in September.

### 14. CARAWAY.

*Carum Carui*, or Caraway, is a biennial plant, a native of Britain. It is cultivated both in agriculture

and horticulture for its fruit, which is used to flavour cakes, to form sugar-plums or comfits, to flavour spirits, and to form a carminative distilled water.

The seeds should be sown broadcast in March or April; and when the plants are two or three inches high, they should be thinned out to five or six inches apart.

They will require no other care than to keep them clean from weeds, till the fruit is ripe in the following summer.

### 15. CARDOONS.

The Cardoon, *Cynara Cardunculus*, is greatly admired by many, and ought to have a place in every gentleman's garden. The stalks of the leaves, usually called the ribs, when blanched, are the useful part. They grow very large, three, four, or five feet high; and in autumn, when full grown and blanched, they are tender and well-flavoured.

The following sorts are grown in France, and are also known in this country : —

- |   |  |
|---|--|
| 1. Common Cardoon.<br><i>Cardon Plein Inerme.</i><br><i>Cardon Plein sans épines.</i> | 3. Cardoon of Tours.<br><i>Cardon de Tours épineux à</i><br><i>côtes très pleines.</i> |
| 2. Spanish Cardoon.<br><i>Cardon d'Espagne.</i>                                       | <i>Cardon Piquant.</i>   |
|   | 4. Red Cardoon.<br><i>Cardon à côtes rouges.</i>                                       |

The French gardeners have for some time cultivated two sorts of Cardoon; Nos. 2. and 3., the latter being by them considered the best, because, they say, its ribs are thicker, more tender, and delicate. With us, however, the Spanish Cardoon appears the best, as we find the ribs are larger and more solid than the others. One sort is quite sufficient for a garden; that, therefore, which has its ribs perfectly solid, and at the same time large, is to be preferred.



The soil to be chosen for the growth of Cardoons should be deep and light, but not over rich. Sow the seeds about the middle of April, in trenches six inches deep, and twelve inches wide, into which a small quantity of rotten dung has been previously dug. The rows to be set four feet distance from each other, and the seed sown in patches, three or four together, at about eighteen inches apart. When the plants have acquired four or five leaves, they should be thinned out to single plants. During summer they must be kept clean from weeds, and, in dry weather, frequently watered, as they require a good deal of moisture. About the end of October, when the plants have attained nearly their full size, a dry day is to be chosen, when the plants are free from damp. The leaves of each plant are carefully and lightly tied together with strong matting, keeping the whole upright, and the ribs of the leaves together. The plant is then bound closely round with twisted haybands, about an inch and a half in diameter, beginning at the root, and continuing to about two-thirds of its height, covering the whole so as to prevent the earth, when applied to it, coming in contact with the ribs of the leaves. If the Cardoons are to be used early, and before frost sets in, the plants may remain thus banded without earthing up, and will become sufficiently blanched for use; but if there is any danger of their being exposed to frost, then it is necessary that they should be earthed up in the same manner as Celery, care being taken that this is done in a dry day, and not to raise the earth higher than the haybands.

There have been other methods of blanching recommended; but this has been practised in the Horticultural Garden at Chiswick, and the plants have been superior, both in colour and the length of the blanched part, to others under different management.

## 16. CARROTS.

The Carrot, *Daucus Carota*, is a biennial plant, a native of this country ; and although in its wild state it approaches but little to the appearance of our garden Carrot, yet it is allowed by all writers to be the original stock from whence all the cultivated varieties have sprung : the roots of the latter are of a red-yellow or orange colour, yellow, purple, or white.

The following are the principal sorts at present cultivated here, and also in the French and Dutch gardens :

- |  |                              |
|--|------------------------------|
| 1. Common Early Horn.                  | <i>Carotte Rouge Longue.</i> |
| 2. Early Short Red Horn.               | 6. Long White Carrot.        |
| <i>Carotte Rouge Courte Hâtive.</i>    | <i>Carotte Blanche.</i>      |
| 3. Long Horn.                          | 7. Long Yellow.              |
| <i>Long Red Horn.</i>                  | <i>Carotte Jaune Longue.</i> |
| 4. Long Orange.                        | 8. Purple Carrot.            |
| <i>Sandwich Carrot.</i>                | <i>Carotte Violette.</i>     |
| <i>Carotte Rouge Pale de Flandres.</i> | 9. Yellow Carrot.            |
| 5. Long Red.                           | <i>Carotte Jaune.</i>        |
| <i>Chertsey Carrot.</i>                | 10. Altringham.              |
| <i>Studley Carrot.</i>                 | <i>Green-topped Carrot.</i>  |
| <i>Surry Carrot.</i>                   | <i>Superb Carrot.</i>        |

The Altringham Carrot is an intermediate variety between the Horn Carrot and the Long-rooted.

For early crops the two first are the most proper ; they are sown on hot-beds in February, or on a warm south border early in March. The early sowing on the border will require a shelter of haulm, or fern leaves, occasionally, in the event of frost and cutting wind.

The Orange and Altringham Carrot are sown from the middle of March to the middle of April, and are the principal sorts for winter use. Succession sowings for drawing as young Carrots may be made in May, June, July, and August.

## 17. CAULIFLOWERS.

The Cauliflower, *Choufleur* of the French, is esteemed the most delicate of the Cabbage tribe : it is annual, and produces its flower in the autumn, if sown in the spring. We possess two varieties only, viz. :

1. Early Cauliflower.

2. Late Cauliflower.

For spring Cauliflowers the seed is usually sown from the 15th to the 20th of September, and the young plants sheltered through the winter, either by planting them under hand-glasses, or in frames, so that they may be covered during cold and frosty weather, and air given them when it is mild. For the autumnal crop, the seed should be sown upon a moderate hot-bed the end of March, or under hand-glasses ; these will come in during August : and for a later crop, the seed should be sown the beginning or middle of May ; this sowing will produce its heads in October and November. If some of the plants of this last sowing be taken up and laid in as directed for Broccoli, they will be more secure, in case of cold wet weather at the end of the season.

## 18. CELERY.

The native wild Celery, *Apium graveolens*, is found in ditches and marshy ground, especially near the sea-coast, in various parts of England. It is biennial, and flowers in August and September. The seeds and whole plant, in its native ditches, are said by *Sir J. E. Smith* to be acrid and dangerous, with a strong taste and smell. By culture it becomes the mild and grateful garden Celery. The following are the principal sorts cultivated in our gardens :

1. Italian.

2. Red Solid.

3. White Solid.

4. Celeriac.

*Turnip-rooted.**Celeri rave.*



The leaf-stalks, when blanched, are used raw as a salad ; they are in season from August to March in the following year ; they are also used to flavour soups, and sometimes are boiled as a dinner vegetable. The root only of *Celeriac* is used. It is excellent in soups, in which, whether white or brown, slices of it are used as ingredients, and readily impart their flavour. With the Germans it is also a common salad, for which the roots are prepared by boiling, until a fork will pass easily through them ; after they are boiled and become cold, they are eaten with oil and vinegar. They are also sometimes served up at table, stewed with rich sauces. In all cases, before they are boiled, the root, and the fibres of the roots, which are very strong, are cut away ; and the edible part of the root is put in cold water on the fire, not in water previously boiling.

For an early crop of Celery, the seed should be sown in a hot-bed the early part of March ; and when the plants are two inches high, they must be pricked out under hand-glasses, where they are to remain till they are six inches high. They should then be planted out in trenches, preserving all their leaves, but pulling off every offset or sucker which appears springing from the upper part of the root.

For the succeeding crops, the seed may be sown upon a bed of rich mould in March, and again in April, where the plants may remain till they are large enough to plant into the trenches. In taking up the young plants, they should be raised with the spade, and planted with the roots entire, merely cutting off the extreme fibres, leaving the roots at least six inches long. The second and third sorts are the most valuable.

The fourth sort should be sown upon a hot-bed, under glass, in February or March ; when the plants are two or three inches high, remove them to another hot-bed, and prick them out two inches apart, under a hand-glass.

In June prepare a rich piece of ground, and transplant them upon a flat bed, fifteen inches apart each way : water them frequently and plentifully, and increase the water as they increase in size : they require hoeing only to keep them free from weeds, and the roots will be fit for use in September or October. See an excellent paper on this subject in the *Hort. Trans.* Vol. vi. p. 419.

#### 19. CHAMOMILE.

Chamomile, *Anthemis nobilis*, is a perennial plant, a native of Britain. The double-flowered variety is that cultivated in the garden. It is in considerable repute both in the popular and scientific *Materia Medica*. The flowers, which are the parts used, have a strong and fragrant smell, and a bitter aromatic taste ; both are extracted by water and alcohol. Medicinally, the flowers are considered tonic, carminative, and slightly anodyne ; yet when a strong infusion of them is taken in a tepid state, it proves powerfully emetic.

The flowers of Chamomile should be pulled from time to time, as they are produced ; for the plants continue to blossom in succession for several months. When gathered, they should be gradually dried, partly in the sun and partly in the shade, by being spread upon a mat or sheet ; removed out of the sun in the heat of the day, and placed in it mornings and evenings.

Chamomile is propagated by dividing the roots in March or April, and planting them out in small patches, in an open situation, at six or nine inches apart, according to the size of the patches divided from the root. In some gardens they are planted as edgings to borders : in either way the plant is of the most easy culture.

#### 20. CHERVIL.

Chervil, *Chærophyllyum sativum*, is an annual plant, a native of England, and is cultivated in gardens

for the young leaves, which are used as a small salad along with mustard and cress; and it is used also in soups, to which it imparts a warm and aromatic flavour. There are two sorts cultivated in our gardens:—

1. Common.

2. Curled-leaved.

Both sorts require to be sown in drills, in the manner of other small salading, every three or four weeks during the summer season. The curled sort, however, had better be sown thinly broad-cast, as, when the leaves are fully grown, they make a very handsome garnish for dishes. To keep this sort very true, the most perfectly curled plants should be taken up carefully, and transplanted out into a bed to run up for seed. This latter variety is by no means common; but I have seen it in great plenty in the gardens at Hampton Court, when under the direction of the late Mr. Padley.

## 21. CHIVES.

*Allium Schænoprasum*, or common *Chive*, is a native of Britain, found in Oxfordshire, Berwickshire, and Argyleshire: the root is perennial, composed of small slender bulbs, pale, forming dense tufts.

The leaves are used early in the spring for salads: they are generally cut off close to the surface, but sometimes the whole of the plant is made use of as a substitute for young onions.

It is cultivated by dividing the roots, which should be planted out in small patches, six or eight inches apart, in almost any soil or situation, where they rapidly increase, and soon make large bunches, which will last for three or four years.

## 22. CLARY.

*Salvia Sclarea*, or common *Clary*, is a biennial plant, a native of Italy, and introduced into England in 1562.



It has a very strong scent, and was formerly used in medicine. A wine is made from the herb or flower, boiled with sugar, which has a flavour not unlike Frontignan.

The seeds should be sown in the open part of the garden in March or April; and when the plants are three or four inches high, they should be thinned out, leaving them six or eight inches apart. From this time nothing further will be necessary than to keep the plants clear from weeds till the time of their flowering, in July or August in the following year, when they become fit for use.

### 23. CORIANDER.

*Coriandrum sativum*, or *Coriander*, is an annual plant, a native of England.

The leaves are strongly scented; the fruits, which are slightly aromatic, are used to conceal the taste of senna, and in spices as currie powder; and they are also covered with sugar as a sweetmeat.

The seeds require to be sown in March or April, in an open part of the garden, and will require nothing further to be done than to be kept clean from weeds: the fruits will be ripe in August or September.

### 24. CORN SALAD, or LAMB'S LETTUCE.

The common *Corn Salad*, *Valerianella olitoria*, is an annual plant, a native of England. It is used through the winter, and early in spring, partly as a substitute for small lettuces, and partly to increase the variety of small salad herbs. Till lately this species was the only one cultivated in our gardens. We have now, however, another species which has been introduced from France. It is superior to the common sort in the quality of its foliage, which is milder in flavour, and in coming earlier into use. The two sorts may be stated thus:—

1. Common Corn Salad.  
*Valerianella Olitoria.*  
*Mache of the French.*

2, Italian Corn Salad.  
*Valerianella Eriocarpa.*  
*Mache d'Italie.*

The principal difference in appearance between the Italian and the Common sort is in the colour of the leaves of the former, and the greater length of the footstalks. Besides its use in a crude state in salads, the Italian species, when dressed in early spring as a spinach, is very good, and has been in much request for that purpose.

The seeds of both sorts may be sown in August for winter and spring use ; they may either be sown broadcast, or in narrow shallow drills ; and when the plants are an inch high, they should be thinned out to the distance of three or four inches from each other.

## 25. CRESS.

The sorts of Cress cultivated in England are the following : —

1. American Cress.  
*Barbarea Præcox.*  
*Belleisle Cress.*  
*Winter Cress.*

2. Common Cress.  
3. Curled Cress.  
4. Golden Cress.  
*Cresson Doré of the French.*

The *American*, or *Belleisle Cress*, is a perennial plant, a native of England, and used in salads during the autumn and winter. It is best sown broadcast, under the protection of a north wall, in April or May, and when the plants are two or three inches high thinned out to six inches apart : it transplants readily, and therefore some of the young plants may be pricked out three or four inches apart, so as to be covered with a hand-glass in severe frost and snow, which will thus keep it perfectly sweet and tender : it is, nevertheless, a very hardy plant, and will stand through our most severe winters.

The Common and Curled Cress, *Lepidium sativum*, are annual plants, and, like Mustard, used only as small salading : the former is sown in narrow drills during the spring, summer, and autumn, and in pots, or upon the bottom of a drill (not covered) in the back bed of the stove in winter.

The Curled Cress should be sown broad-cast, at intervals of three or four weeks, during the spring and summer ; the radical leaves are those used, and are frequently employed as a garnish, as well as for salads.

The Curled Cress, if neglected in its cultivation, is liable to degenerate to the Common sort ; but if properly treated it is capable of being improved in a very high degree : for this purpose I have for many years supplied one of the first houses in London with a stock which has never been surpassed by that of any other. This is effected by selecting every spring a number of the most perfectly curled plants as soon as they can be discovered, and pricking them out at five or six inches apart from each other, and at a distance from the Common sort : the seed from these plants may be considered as stock seed ; and from the plants of this seed should all the succeeding plants be annually selected, taking care, if possible, to make choice of those only which are more thickly curled than the stock from which they have been obtained.

The Golden Cress is rather slenderer in growth than the Common Cress. It is very dwarf, and is consequently short when cut as a salad herb for use. It has a mild and delicate flavour, and affords a pleasant addition to our stock of small salads. It should be sown and managed in the same manner as the Curled Cress.

## 26. CUCUMBERS.

The varieties of *Cucumber*, *Cucumis sativa*, are numerous : the following are those most generally cultivated : —



- |                     |                  |
|---------------------|------------------|
| 1. Early Frame.     | 5. Green Turkey. |
| 2. Early Southgate. | 6. White Turkey. |
| 3. Long Prickly.    | 7. White-spined. |
| 4. Short Prickly.   | 8. Patagonian.   |

The two first sorts are those principally used for early crops in frames, and in the forcing-house; the *Green Turkey* and *White Spined* for later crops; and the *Long* and *Short Prickly* for ridges in the open air. For this last purpose, the plants are raised in frames, and when large enough to transplant, two or three plants are put into a pot: they are to be kept in the frame till they are strong enough to turn out under the hand-glasses, in the latter part of April, for the first crop. For the last crop, the seeds are sown under the glasses in May and June. It is a great advantage to the crop in the open air, to cover the ridges with clean straw or pease haulm, when the plants are grown long enough to train upon the ridges: this will serve to keep the sun from parching the ground in hot dry weather, and to prevent the blossoms and young fruit from being covered with soil during heavy rains. The covering of the ridges with straw or haulm has another advantage—that of preventing, in a great measure, the fruit from becoming spotted when the autumn is wet and cold: the thickness of this covering should not be less than two inches when pressed close to the ground.

The *Patagonian* Cucumber is grown in the open ground; and whilst young, the fruit is sliced and pickled in the manner of Mango.

## 27. ENDIVES.

*Cichorium Endivia*, or Garden Endive, is a hardy annual, a native of the East Indies, and, according to the *Hortus Kewensis*, was cultivated here in 1548. For many years there were only three sorts cultivated in our gardens, namely, the *Batavian*, and the *Green*

and *White Curled*. Lately there have been several other varieties introduced by the Horticultural Society of London.

The following are the sorts which have been reported in the *Hort. Trans.* Vol. vi. p. 133. : —

1. BATAVIAN ENDIVES (SCAROLES OF THE FRENCH).

- |  |  |
|--|--|
| 1. Broad-leaved Batavian.              | 4. Large Batavian.                       |
| <i>Common Yellow</i> } <i>of the</i>   | <i>Scarole de Hol-</i>                   |
| <i>Double Yellow</i> } <i>Dutch.</i>   | <i>lande</i> } <i>of the</i>             |
| 2. Curled Batavian.                    | <i>Scarole Grande</i> } <i>French.</i>   |
| <i>Curled Yellow</i> } <i>of the</i>   | 5. Lettuce-leaved Batavian.              |
| <i>Fine Curled</i> } <i>Dutch.</i>     | <i>New Batavian.</i>                     |
| 3. Small Batavian.                     | <i>White Batavian.</i>                   |
| <i>Scarole Courte</i> } <i>of the</i>  | <i>Scarole à feuille</i> } <i>of the</i> |
| <i>Scarole Petite</i> } <i>French.</i> | <i>de Laitue</i> } <i>French.</i>        |
| <i>Scarole Ronde</i> }                 | <i>Scarole Blonde</i> }                  |

2. CURLED ENDIVES (CHICORÉES OF THE FRENCH).

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 6. Small Green Curled French.         | 9. Italian Green Curled.          |
| <i>Fine Curled.</i>                   | <i>Indivia Riccia.</i>            |
| <i>Chicorée d'Été.</i>                | 10. Dutch Green Curled.           |
| <i>Chicorée Frisée Fine d'Italie.</i> | <i>Large Green Curled, of the</i> |
| 7. Small Green Curled.                | <i>Dutch.</i>                     |
| <i>Green Curled.</i>                  | 11. Long Italian Green Curled.    |
| <i>Chicorée de Meaux.</i>             | <i>Indivia Longa.</i>             |
| <i>Chicorée Endive.</i>               | 12. White Curled.                 |
| <i>Chicorée Frisée.</i>               | <i>White Endive.</i>              |
| 8. Large Green Curled.                | <i>Chicorée Blanche.</i>          |
| <i>Green Curled.</i>                  | <i>Chicorée toujours Blanche.</i> |
| <i>Cut Yellow Winter Endive,</i>      |                                   |
| <i>of the Germans.</i>                |                                   |

Under the Batavian Endives are included all the varieties with broad leaves, generally rounded at the points, with the margin slightly ragged or torn, not curled. These are called by the French *Scaroles*.

No. 1. is the common Batavian Endive of our gardens. It is one of the hardiest of the broad-leaved sorts; and as the lower leaves are much longer than the inner ones, it ties up well for blanching.

No. 3. is somewhat new, and is the best of this class. Its inner leaves form a heart more readily than the other; it blanches with little trouble, and is mild and sweet without being bitter.

Nos. 7. and 8. are the green curled sorts of our gardens: they are the most hardy of this class, and always require to be tied up to blanch them properly.

The sowings of Endive are to be made at three or four different periods. If a very early crop be required, a small quantity of the Green Curled sort should be sown in June; and for the subsequent crops, the sowings of other sorts in addition may be made at intervals of three or four weeks till the middle of August.

Endive requires a rich soil, in order to ensure its quick growth; to be planted thin on the borders, and to be tied up when it has attained its full growth, in order to blanch it fit for use.

## 28. FENNEL.

*Anethum Fœniculum*, or Common Fennel, is a native of England, and a perennial. *Finochio* is a variety of Fennel, a native of Italy: the latter is the sort usually cultivated in gardens, and is principally used in a boiled state, and served up with fish.

Both sorts are perennial, and propagated by sowing their seeds in March or April, and also by slips of the root.

## 29. GARLIC.

*Allium sativum*, or Garlic, is a hardy perennial, a native of the south of France.

The root is a compound bulb, consisting of ten or twelve smaller parts, or bulbs, that are termed *cloves*.

Garlic is propagated by dividing its root into cloves, and planting them in drills in February or March; the



drills twelve or fifteen inches apart, and the cloves at six inches from each other in the drill.

As soon as the leaves begin to decay, take up the roots, and after they are dry, hang them up in a dry room for use.

### 30. GOURDS.

The varieties of *Gourd* are numerous, and they vary considerably in size, shape, and colour: many of these are grown for their beauty and singularity; but two only appear to be deserving of cultivation with us as an article of food; these are,

1. *Cucurbita Melopepo.*

*Large American Gourd.*

*Potiron Jaune, of the French.*

2. *Cucurbita Ovifera.*

*Succade Gourd.*

*Vegetable Marrow.*

*Courge à la Möelle.*

The first sort is the largest of the Gourd tribe. It is nearly globular, very slightly ribbed, of a pale buff or salmon colour, and thickly reticulated over its whole surface with narrow vermicular processes. It keeps well through most part of the winter, and is very thick in flesh.

It is used in France in soups, as well as mashed as a vegetable in the manner of potatoes. It has a pleasant and peculiar flavour, and is an excellent substitute for carrots and turnips.

Mr. Call grew one four feet ten inches in circumference, that weighed 103 lbs.

Mr. Caswell grew another which weighed 104 lbs.; and another from America weighed 140 lbs.

It requires similar treatment with the common Gourd, viz. a rich loam well manured; and if laid eighteen inches or two feet thick, upon a large body of dung, the size of the fruit will be proportionately increased.

The second sort, *Vegetable Marrow*, is highly deserving of cultivation.

The fruit is of an uniform pale yellow, or light sulphur colour ; when fully grown, it is about nine inches long, and four inches in diameter, of an elliptic shape, the surface slightly uneven by irregular longitudinal ribs, the terminations of which uniting form a projecting apex at the end of the fruit, which is very unusual with this tribe. It is useful for culinary purposes in every stage of its growth : when very young, it is good if fried with batter ; when large, or about half grown, it is excellent, either plain boiled or stewed with rich sauces : for either of these purposes, it should be cut in thin slices.

It requires the same management as hand-glass or summer Cucumbers. Care must be taken that no other sort of Gourd is grown near it ; if there should, no reliance can be placed on the goodness of its seed.

### 31. HORSE-RADISH.

Horse-radish, *Cochlearia Armoracia*, is a native of Britain, and is commonly found on waste spots about farm-houses, originating, doubtless, in the refuse of the garden.

Horse-radish is cultivated in different ways ; but the following method may be recommended as simple and easy : —

Trench the ground two feet or twenty inches deep, in February or March, having the trenches two feet wide : the first trench must be taken out fifteen inches deep only, and the mould barrowed back to fill up the last trench when the quarter is completed. The bottom of the first trench must now be dug over five inches deep and levelled even ; then place a line lengthwise, at six inches from the side, and plant some crowns of the roots, each cut with an inch or two of its root, at nine inches apart along the line : when this is done, remove the line twelve inches, which will be within six inches

of the side of the trench, the same as the first, and must be planted in the same manner. When this is done, turn over the second trench fifteen inches deep upon the roots so planted, which will level the work: dig up the bottom again as before, and plant the sets in the same manner, and proceed thus till the whole piece is finished. According to this method the rows will be a foot apart, and the sets nine inches distance in the rows. There will be nothing further required from this time than to keep the ground clean, and not to suffer any other crop to be grown upon the ground, as the Horse-radish will soon make its appearance, and occupy all the surface.

### 32. HYSSOP.

*Hyssopus officinalis* is a neat little evergreen tuft, and most ornamental and fragrant when in flower. It was once in considerable repute as a popular medicine, but is now almost out of use.

It is propagated by dividing the plant, and planting out the slips in March or April: they will thrive in almost any soil and situation.

### 33. JERUSALEM ARTICHOKE.

*Helianthus tuberosus*, or Jerusalem Artichoke, is a native of Brazil, and appears to have been introduced in 1617. The tubers are in considerable esteem on the Continent as a substitute for potatoes; and before that vegetable became plentiful, they were a good deal in use in this country.

The plant is cultivated in the manner of the Potatoe, by planting the small tubers in February or March, in rows four feet apart, and the sets eighteen inches from each other in the rows. In order to have the roots handsome, they should be taken up and transplanted into fresh ground every year.



## 34. KIDNEY-BEANS.

*Phaseolus vulgaris*, or Dwarf Kidney Bean, is the *Haricot* of the French. It is a half-hardy annual, a native of India, and introduced into this country in 1597, or probably earlier.

The species termed the Runner, *Phaseolus multiflorus*, is a tender perennial, a native of South America, introduced in 1633.

The following sorts are those principally cultivated in our gardens:—

- |                           |                         |
|---------------------------|-------------------------|
| 1. Battersea.             | 9. Large Yellow.        |
| 2. Black-Speckled.        | 10. Liver-coloured.     |
| 3. Canterbury.            | 11. Negro.              |
| 4. Chinese.               | 12. Red-Speckled.       |
| 5. Dwarf Scarlet.         | 13. Small Yellow.       |
| 6. Early Dun, or Buff.    | 14. White Dutch.        |
| 7. Early Purple-Speckled. | 15. Scarlet Runner.*    |
| 8. Large White.           | 16. White Dutch Runner. |

The Early Dun, Early Purple-Speckled, and Negro, are the sorts mostly used for forcing, and for the first crops in the open air; the other dwarfs are used for succession ones, some gardeners preferring one sort, and some another; but the Battersea, Canterbury, Black and Red Speckled, are those generally sown for the principal crops.

The *Scarlet* and *White Dutch Runners* are those

\* It may be considered as a remarkable fact, that all our gardeners, who have written books on gardening, have never discovered, that the *Scarlet Runner* is a perennial plant; and it is also stated to be an annual, by such botanical authors as I have consulted; but the truth is, that it is a *perennial*: its roots are tuberous, similar to those of the *DAHLIA*, and, like that, may be preserved through the winter by the same means; when if planted out in April, they soon make their appearance above ground, and produce, for the second time, an early and abundant crop.

which are principally depended upon for the latest crops: these two last-mentioned sorts are most abundant bearers; and if the young beans are gathered as they become fit for table, the plants will be much more productive, and continue in a state of bearing much later in the season, than they will do if any of the pods are allowed to remain for the purpose of ripening their seeds.

### 35. LAVENDER.

*Lavandula Spica*, our common garden Lavender, is a native of the south of Europe, and highly valued for its fragrant flowers. The use of the distilled water of this plant is well known. Alcohol extracts the virtues of the flowers completely, and elevates in distillation all their odorous parts. The oil, however, on which their virtues depend, is obtained separate, in distillation with water, in the proportion, it is said, of one ounce of oil from sixty ounces of flowers.

Lavender flowers should be gathered and gradually dried, partly in the sun, and partly in the shade, by being spread upon a mat or sheet, removed out of the sun in the heat of the day, and placed in it mornings and evenings.

The spikes should be cut when the flowers on the under, or bottom part, begin to drop their corolla.

The plant is propagated by dividing it, and planting the slips in March or April.

### 36. LEEKS.

The Leek, *Allium Porrum*, is a biennial: it produces an oblong tunicated root: its leaves are broad and flat, rising and spreading out in opposite directions.

It is a native of Switzerland, and was introduced in 1562. The varieties are —

1. Common.

2. London, or Flag Leek.

Leeks, like the Onion, require an open situation, and that the ground be good, light, rich, and upon a dry sub-soil. The first sowing may be about the middle of February; but the main crop ought to be sowed in the middle or end of March. When the plants are three or four inches high, they should be thinned out, leaving them about nine inches apart; or they may be planted in deep drills, nine inches from plant to plant, and the drills eighteen inches asunder. As the plants grow stronger, the earth may be drawn to them so as at last to fill the drills level, by which means the lower part of the bulbs will become blanched, and much sweeter than when it is more approaching to green.

### 37. LETTUCES.

*Lactuca sativa*, or Garden Lettuce, is well known as furnishing, among its numerous varieties, the best vegetable of the salad kind grown in the open garden. The cultivated Lettuce will, if sown in the spring, produce ripe seeds in August or September; and so far it is strictly an annual: but if it be sown in autumn, it will not produce seeds till the succeeding summer. It was introduced or cultivated in 1562, but from what country is unknown.

The varieties are numerous; but they may be arranged in two divisions, viz. the upright, oblong, or *Cos* Lettuces; and the round-headed, spreading, or *Cabbage* Lettuces.

Lettuces possess some medicinal properties; their milky juice is a slight opiate, and occasionally produces drowsiness; eaten at night, they are, with some persons, favourable to sleep; but as they also possess laxative qualities, they are apt, if eaten freely for several successive days, to derange the bowels, and to cause considerable pain and distention.



The following are the principal sorts at present cultivated in this country : —

## CABBAGE LETTUCES.

- |                                     |                    |
|-------------------------------------|--------------------|
| 1. Black-seeded Gotte.              | 8. Imperial.       |
| <i>Laitue Gotte à graine noire.</i> | <i>Union.</i>      |
| 2. Brown Dutch.                     | 9. Large White.    |
| 3. Brown Silesia.                   | 10. Marseilles.    |
| 4. Drumhead.                        | 11. Saxony.        |
| 5. Frame.                           | 12. Tennis Ball.   |
| 6. Grand Admiral.                   | 13. White Silesia. |
| 7. Hammersmith.                     |                    |

## COS LETTUCES.

- |                         |                  |
|-------------------------|------------------|
| 14. Brown, or Bath Cos. | 18. Green Cos.   |
| 15. Dwarf Brown Cos.    | <i>Cove Cos.</i> |
| 16. Egyptian Cos.       | 19. Spotted Cos. |
| 17. Florence Cos.       | 20. White Cos.   |

The *Black-seeded Gotte Lettuce* is a small spring Cabbage Lettuce. It grows very close to the ground ; its heart is hard and firm ; about four inches in diameter when stripped of its outer leaves. Colour very pale green. This Lettuce comes early into use, is excellent in its flavour, and remains longer than almost any other sort before it runs to seed. It is the smallest of all the kinds of Cabbage Lettuce, except the Tennis Ball, from which it differs in its leaves being more curled, and of a lighter green colour, and not running to seed so soon by three weeks or a month.

The *Grand Admiral*, *Imperial*, and large *White*, are grown as spring Lettuces, and succeed the Black-seeded Gotte.

The *Hammersmith* and *Tennis Ball* are sown in August to stand the winter, and are the first to be cut in the spring.

The *Egyptian Cos*, *Florence Cos*, the *Green*, *Spotted*, and *White Cos*, supply the first salads in the summer ; and the *Brown*, and *Dwarf Brown Cos*, are

those which are sown in autumn, to be planted under hand-glasses or frames, to stand the winter, and to furnish the first Cos Lettuces in the spring: for this purpose these two are decidedly the best.

### 38. LOVE-APPLES.

The Love-Apple, *Solanum Lycopersicum*, is a tender annual, a native of South America, introduced into this country in 1596.

It is cultivated extensively about Naples and Rome, for the use of the berry in sauces, stewing, and soups. It is one of the most common articles used in Italian cookery, and makes an excellent sauce for fish, meat, and general purposes. Its use for sauce in this country is greatly on the increase, and its cultivation extensive.

Formerly we had two sorts only in our gardens, the red and the yellow-fruited; but lately we have had four other varieties introduced from France, which have been fruited in the Horticultural Garden at Chiswick.

The French, Spaniards, and Portuguese, call them *Tomates*; the Italians, *Pomi d'Amore*.

The following are those at present cultivated in our gardens:—

#### RED-FRUITED.

- |  |  |
|--|--|
| 1. Large Red.<br><i>Tomate Grosse.</i> | 3. Pear-shaped.<br><i>Tomate en Poire.</i> |
| 2. Small Red.<br><i>Tomate Petite.</i> | 4. Cherry-shaped.<br><i>Tomate Cerise.</i> |

#### YELLOW-FRUITED.

- |   |  |
|---|--|
| 5. Large Yellow.<br><i>Tomate Grosse Jaune.</i> | 6. Cherry-shaped.<br><i>Tomate Petite Jaune.</i> |
|---|--|

The first of these sorts is the most valuable; plants of this properly managed will produce from twenty to forty pounds' weight each; single fruit will measure twelve inches in circumference, and weigh twelve ounces.

By training the plants against a bank, Mr. John Wilmot, of Isleworth, gathered 400 half sieves\* of ripe fruit for market from 600 plants.

The seeds of the Love-Apple should be sown upon a hot-bed in March; and as soon as the plants are two inches high, they should be planted in small-sized pots, placing two plants in each pot: they should have plenty of air allowed them, so that they do not draw up weak; and in April they may be removed to a cool frame, and hardened by degrees till they will bear the open air.

In May, or the beginning of June, they may be planted against a south wall, or against a bank. They must be trained close to the wall, or pegged to the bank, as they grow; and when they have acquired a sufficient length, and shown blossom enough for a crop, they should then be topped, and all useless laterals removed, as well as those leaves which cover the fruit.

### 39. MARJORAM.

There are two species of Marjoram cultivated in our gardens: —

1. Pot Marjoram.  
*Origanum Onites.*

2. Sweet Marjoram.  
*Origanum Majorana.*

The first sort is a hardy perennial, a native of Sicily, cultivated in this country in 1759. The second sort is a tender biennial, a native of Portugal, and cultivated in 1573. The latter is principally in use under the name of Knotted Marjoram, from the flowers coming in whorls at the joints.

The Pot Marjoram is propagated by dividing its roots in March or April.

Sweet Marjoram may be sown upon a hot-bed, and

\* A half sieve of Tomatoes or Love-Apples is about 20 lbs., and three half sieves make a bushel. *Hort. Trans.* Vol. iii. p. 342.



transplanted into the border in May ; or the seed may be sown under a hand-glass in April, and transplanted out into the border when the plants are two or three inches high. The plant being rather tender, it should be planted upon a south border.

#### 40. MARYGOLD.

*Calendula officinalis*, or common Pot Marygold, has been a garden plant time out of mind ; it is a hardy annual, and a native of the south of Europe : its use is in soups and broths, but at the present day it appears to have fallen almost into disuse.

The seeds should be sown in March or April, and nothing further will be required than to keep the plants clear from weeds. Where a succession of flowers are required, the sowings should be repeated in May and June.

#### 41. MINT.

There are two species of Mint cultivated in our gardens : —

1. Spear Mint.

*Mentha viridis.*

2. Pepper Mint.

*Mentha Piperita.*

The young tops of the first sort are used in spring salads, and for sauce with lamb, as also to flavour other vegetables.

The second sort is used only for distillation. Both are propagated by dividing the roots, and they succeed in almost any soil.

There have been formerly one or two other sorts of Mint grown in gardens, particularly in and near Norwich, and used in sauce for mackerel ; but they are nauseous, rather than otherwise, and therefore are now rarely to be found in a cultivated state.

## 42. MUSHROOMS.

These may be raised in abundance on Melon beds, by spawning them on the sides of the hills, and also on the surface of the beds. This must be done when the bed is earthed up for the last time. The strong loamy soil used for Melons is much more congenial to the Mushroom than the light soil used for Cucumbers ; and if it is made still more firm by treading, it will be of very great advantage. Nothing more is required than to manage the bed and the Melons, as if no spawn had been used. The warmth of the bed will soon cause the spawn to run, and extend itself through to the surface of the ground. In September or October following, when the Melon plant is decaying, the bed must be carefully cleaned, the glasses put on and kept close ; and when the mould becomes dry, it must be frequently watered, but not immediately, as too much wet would destroy the spawn ; advantage should also be taken of every gentle shower for the same purpose. The moisture coming up on the dry earth produces a moderate heat, which soon causes the Mushrooms to appear in every part of the bed, in such abundance as even to prevent each other's growth. Two bushels at a time have frequently been gathered from a bed ten feet by six, and have produced individual Mushrooms of nearly two pounds' weight. The mould being kept warm by the glasses, and properly watered, the Mushrooms will continue to spring till the frosts of winter prevent their further growth. After this, the bed, frame, &c. may remain just as they are till the early part of the spring ; and as soon as the frosts are supposed to be over, the bed may be covered with straw, should the frame and glasses be wanted for another purpose, when the warm and enlivening showers of spring cause the Mushrooms to be again produced in every part, till the drought of

summer renders it difficult to keep the bed sufficiently moist for their growth.

The Rev. William Williamson, of Westbere, near Canterbury, makes use of this method; and should it be advisable to have Mushrooms during the depth of winter, he is of opinion that they might be obtained, at a trifling expense, by lining the bed with hot dung, and using other precautions to keep out the cold air. *Hort. Trans.* Vol. iii. p. 6.

### *Mushroom Spawn.*

In June or July, to any quantity of fresh horse droppings, mixed with short litter, add one third of cow's dung, and a small portion of mould to cement it together; mash the whole into a thin compost, and spread it on the floor of an open shed, and let it remain till it becomes firm enough to be formed into flat square bricks, which being done, set them on edge, and frequently turn them till half dry: then with a dibble make two or three holes in each brick, and insert in each hole a piece of good old spawn, the size of a common walnut; the bricks should then remain till they are dry. This being completed, level the surface of a piece of ground, three feet wide, and of length sufficient to receive the bricks, on which lay a bottom of dry horse dung, six inches thick; then form a pile by placing the bricks in rows one upon another (the spawned side uppermost), till the pile is three feet high: next cover it with a small portion of warm horse dung, sufficient in quantity to diffuse a gentle glow through the whole.

When the spawn has spread itself through every part of the bricks, the process is ended, and they must be laid up in a dry place for use.

Mushroom spawn made according to this process will preserve its vegetative power many years, if well dried



before it is laid up ; if moist, it will grow, and soon exhaust itself. *Hort. Trans.* Vol. ii. p. 345.

#### 43. MUSTARD.

The only species of Mustard cultivated in our gardens is the *Sinapis alba*, or *White Mustard* : it is an annual plant, and cut in its young state, when the seed-leaves are fully expanded, and used with Chervil and Cress, as an ingredient among salads.

The ripe seeds were, a few years since, recommended to be taken whole, as a tonic and detergent ; and the public was amused for a time with inflated accounts of the medical virtues of this stimulant for debility of the digestive organs.

It requires to be grown in the same manner, and at the same times, as the common garden Cress.

#### 44. NASTURTIUMS, OR INDIAN CRESS.

There are two species of Nasturtium cultivated in our gardens : they are both hardy annuals : natives of Peru.

1. Large Nasturtium.  
*Tropæolum Majus*.  
Introduced in 1686.

2. Small Nasturtium.  
*Tropæolum Minus*.  
Cultivated in 1596.

In its native country, the *Tropæolum* endures several seasons ; but here, being unable to sustain our winter, it is treated as an annual, and requires to be sown every year.

The flowers and young leaves are frequently eaten in salads. The flowers are also used to garnish dishes. The pods are gathered green, and pickled, in which state they form an excellent substitute for capers.

To those who cultivate Nasturtiums in their gardens, for the sake of their seed-pods to pickle, the second sort is preferable. The common Nasturtium, *Tro-*

*pæolum majus*, and its dwarf variety are both runners, and require the support of stakes; without which they will extend widely over the borders. *Tropæolum minus* is much smaller than the dwarf variety of *T. majus*, not exceeding ten or twelve inches in height, and it grows to about two feet in length.

Both sorts may be sown in March; the former at the feet of pales, or where the plants may be staked; the latter on the borders of either the kitchen or flower garden, where they will not require any support.

#### 45. ONIONS.

The common bulbous Onion, *Allium Cepa*, is a biennial plant, supposed to be a native of Spain, though neither the native country, nor the date of its introduction into this country, are correctly known. It is distinguished from other alliaceous plants by its large fistular leaves, swelling stalk, coated bulbous root, and large globular head of flowers which expand the second year, in June and July. The following are the sorts cultivated in our gardens:

- |                                 |                         |
|---------------------------------|-------------------------|
| 1. Blood-red.                   | 10. Spanish.            |
| <i>Dutch Blood-red.</i>         | <i>Reading.</i>         |
| <i>French Blood-red.</i>        | <i>White Portugal.</i>  |
| <i>Ognon Rouge foncé.</i>       | <i>White Spanish.</i>   |
| 2. Deptford.                    | <i>Ognon d'Espagne.</i> |
| 3. Early Silver-skinned.        | 11. Strasburgh.         |
| <i>Ognon blanc hâtif.</i>       | <i>Essex Onion.</i>     |
| 4. Globe.                       | <i>Flanders Onion.</i>  |
| 5. James's Long-keeping.        | 12. Tripoli.            |
| 6. Lisbon.                      | <i>Ognon pyriforme.</i> |
| <i>White Lisbon.</i>            | 13. True Portugal.      |
| <i>Ognon blanc de Florence.</i> | <i>Brown Portugal.</i>  |
| 7. Pale red.                    | 14. Two-bladed.         |
| <i>Ognon Rouge pâle.</i>        | 15. Welsh.              |
| 8. Potatoe Onion.               | 16. Yellow.             |
| <i>Under-ground Onion.</i>      | <i>Ognon jaune.</i>     |
| 9. Silver-skinned.              |                         |
| <i>Ognon blanc gros.</i>        |                         |

All the varieties of onion, raised from seed, grow freely in any common good garden soil, in an open situation. They are sown from the middle of January to the end of March, for the main summer crops of keeping onions, and in August for smaller crops to stand the winter for green young onions, in the spring.

To obtain large Onions, Mr. *Knight* says, "Sow the seeds thick of the Spanish or Portugal, at the usual time, on poor land, generally under the shade of a fruit-tree; and in such situations, the bulbs, in the autumn, will seldom exceed the size of a pea. Take them up and keep them till the following spring, and plant them out; they will arrive at five inches in diameter, and considerably more, and be as sound and good as those imported from Portugal. Plants obtained from seed sown in August, and put out in March, grow also to a very large size, from a pound to twenty-five ounces." *Hort. Trans.* vol. i. p. 158.

In adopting either of these methods, it is necessary the ground should be good, in an open situation, and the bulbs planted at a foot distance from each other, hoeing between them frequently, to stir the surface and destroy the weeds. Should the soil be light, it ought to be made firm before planting.

The *Potatoe Onion*, is so called from its producing its crop generally under the surface, like the Potatoe; hence it is called the *Under-ground Onion*, and is never obtained from seed. It cannot be ascertained, perhaps, at this time, when it was introduced into this country, or from whence it came. It appears to have been cultivated in Mr. Driver's nursery, near London, in 1796; and it has probably been known in some of our gardens much longer. There are several ways of cultivating it: the two following have been practised with very good success.

The first is to dung and dig the ground well, and



form beds four feet wide, in February, on each of which plant three rows, placing the roots ten inches apart, and inserting the bulb about half its depth in drills drawn lengthways on the beds to receive them. As they grow, earth them up like potatoes: small bulbs become large ones, and produce offsets; the middle-sized and large ones, large clusters. Under this management, sixty roots planted out in February, produced 360 in the July following.

The second method is that adopted by John Wedgewood, Esq. a gentleman possessing very extensive horticultural knowledge. He says, "When the Onions have shot out their leaves to their full size, and when they begin to get a little brown at the top, he clears away all the soil from the bulb, down to the ring from whence proceed the fibres of the roots, and thus forms a basin round each bulb, which catches the rain, and serves as a receptacle for the water from the watering-pot. The old bulbs then immediately begin to form new ones; and if they are kept properly moist and the ground good, the clusters will be very large and numerous; besides, bulbs grown thus above ground are much sounder than those grown below, and will keep much better — quite as well as many others." *Hort. Trans.* vol. iii. p. 403.

It will be right, however, in adopting Mr. Wedgewood's plan, to make the experiment upon the half of one of the beds planted out according to the first method: it will be the means of clearly ascertaining whether the last method is, or is not, an improvement.

The Potatoe Onion is a very valuable acquisition to our gardens, and its cultivation cannot be too strongly recommended. It is most hardy, productive, and of mild quality, equally so with the Spanish; possessing this advantage, that its roots are perfectly ripened and

fit for use, in any season, two months before any other sort.

#### 46. PARSLEY.

*Apium Petroselinum*, or Garden Parsley, is a hardy biennial, a native of Sardinia, and was in cultivation in England so long ago as 1548. It is a well known seasoning herb, and communicates an agreeable flavour to soups and stews. There are three varieties cultivated in our gardens.

1. Common.

2. Curled-leaved.

3. Hamburg.

*Large-rooted.*

*Curled Parsley* is a very valuable article in the garden, and requires particular attention in order to keep it true: as the very finest variety will soon degenerate and become plain if left to itself. On the contrary, a very fine sort may be considerably improved by management.

It should be sown thin in the spring, broadcast; and when the plants have acquired five or six leaves, those which are the most densely curled should be taken up, their roots shortened to three or four inches long, and planted out upon a bed in the open part of the garden, at eight or nine inches apart from each other, keeping the ground perfectly clean through the summer. By the autumn the plants will have attained their full size, when the very handsomest should again be selected, taken up, and planted out again, in the most open and exposed part of the garden, for seed.

By this method of transplanting the plants twice, the stock is improved as far, probably, as art is capable of effecting it.

The transplanting of Chervil and Garden Cress, is the only means of improving their curled-leaved varieties.

Hamburg Parsley, which is cultivated for its roots alone, should be sown thin, broadcast, and the plants hoed

out to the distance of nine or ten inches from each other, the ground having been previously trenched. The whole crop should be taken up in the autumn, when the roots have attained their full size ; a few of the finest may be selected and planted out for seed, and the others laid into the ground again for use.

#### 47. PARSNIPS.

The Parsnip, *Pastinaca sativa*, is a biennial plant, a native of England. The Garden Parsnip has large, smooth, pinnated leaves, of a light green colour ; the roots are white or cream colour, mild, sweet, and aromatic.

The following sorts have been cultivated in the Horticultural Garden at Chiswick : —

- |                                     |  |
|-------------------------------------|--|
| 1. Common Parsnip.                  | 3. Hollow-crowned Parsnip.             |
| <i>Swelling Parsnip.</i>            | <i>Hollow-headed.</i>                  |
| <i>Large Swelling Parsnip.</i>      | <i>Panaïs Lisbonais</i> , of Guernsey. |
| 2. Guernsey Parsnip.                |  |
| <i>Panaïs long</i> , of the French. | 4. Turnip-rooted.                      |
| <i>Panaïs coquin</i> , of Guernsey. | <i>Panaïs rond.</i>                    |

The Guernsey Parsnip, No. 2. appears to be an improved variety of the common sort : it sometimes grows in Guernsey to the length of four feet. The third sort also grows to a large size, and appears to be the most deserving of cultivation, being very hardy, tender in its flesh, and of a most excellent flavour.

Parsnips cannot be expected to grow large unless the ground is good and properly prepared. For this purpose, it should be trenched two spit, or twenty inches deep : in the beginning of March, the seed should be sown thinly in very shallow drills eighteen inches from each other ; and as soon as the plants are two or three inches high, they should be thinned out to twelve inches apart, or fifteen inches if very large roots are



desired. It would, however, be a safer way, at the first thinning, to leave the plants by pairs, or two together, till they are six inches high, when the smallest of the two may be cut up. After this, there will be nothing further required than to keep the crop perfectly clean, by frequent hoeings, during the summer. Under this management, I have grown many tons of No. 3. the principal roots of which have measured eighteen inches long, seventeen inches in circumference at the crown, and weighing from four to five pounds.

## 48. PEAS.

The Garden Pea, *Pisum sativum*, is a hardy annual, native of the south of Europe, and has long been cultivated. It was not common, however, in Elizabeth's time, as Fuller informs us that Peas were brought from Holland, and were "fit dainties for ladies, they came so far, and cost so dear."

The varieties of Peas are very numerous: the following are mentioned in the seedsmen's lists: —

- |                            |                                |
|----------------------------|--------------------------------|
| 1. *Bishop's Early Dwarf.  | 14. *Knight's Dwarf Marrowfat. |
| 2. *Blue Prussian.         | 15. *Knight's Tall Marrowfat.  |
| 3. Charlton.               | 16. Late Spanish.              |
| 4. *Dwarf Green Imperial.  | 17. Pearl.                     |
| 5. *Dwarf Marrowfat.       | 18. Prolific.                  |
| 6. Dwarf Sabre.            | 19. *Royal Dwarf.              |
| 7. Dwarf Spanish.          | 20. *Spanish Morotto.          |
| 8. Dwarf Sugar.            | 21. *Tall Green Imperial.      |
| 9. *Egg.                   | 22. Tall Marrowfat.            |
| 10. *Frame, Double-podded. | 23. Tall Sugar.                |
| 11. Frame, Single-podded.  | 24. Wellington.                |
| 12. Golden Hotspur.        | 25. White Prussian.            |
| 13. *Green Marrowfat.      | 26. White Rouncival.           |

Out of the above number, ten or twelve sorts are as many as can be required for the largest garden. There are other names of Peas which might be enumerated,

but, like some of the above, they are nominal only, having no distinguishable character. Those denoted by an asterisk (\*) may be considered as forming an assortment of the most approved sorts. *Bishop's Early Dwarf* is a very excellent variety for an early crop. The *Double* and *Single-podded Frame* scarcely differ, except that the latter has several of its blossoms solitary at the joint, instead of being in pairs; excess of vigour in the plant, however, will destroy this character. The *Charlton* Pea is only known by name; the same may be said of the *Golden Hotspur*. The *Marrowfat* Peas, particularly those called *Knight's Marrowfats*, have distinguishing characters, and they are all excellent; the latter particularly so for late crops. The *Egg Pea*, and *Spanish Morotto*, may be considered as the poor man's pea, being the most hardy and abundant bearers. Some of the other sorts mentioned in the list, no doubt, possess considerable merit; but, it is apprehended, not sufficient to exclude those I have recommended.

For the first crop, the early peas are generally sown upon a south border in November, and again in January or February if the weather be open; but in hard winters the early sowings are frequently destroyed, notwithstanding the greatest care has been bestowed upon them.

A much better way of obtaining an early crop, and at one twentieth part of the trouble, is to sow the peas in January, in shallow pots, and place them under a common frame, where they may be protected from frost. Towards the middle of March, the plants must be turned carefully out of the pots, so as not to injure their roots, and planted out an inch apart in drills, under a south wall, at three feet and a half, or four feet from the foot, drawing a ridge of mould six inches high at the back of the plants, and protecting them by a few closely-placed spruce fir branches on the north side. In this manner, peas may be brought much forwarder than those sown

upon the border, and under the greatest care and attention. This will appear clear by the following experiment: Mr. Knight sowed peas in the open air, and others in pots, on the first day of March. In the last week of the month, those in pots were transplanted into rows in the open ground. On the 29th of April, the transplanted peas were fifteen, and the others four inches high; and in June the former ripened twelve days before the latter.

For the late crops, Knight's Marrowfat sown about Midsummer day, or a sowing made a week before, and another a week after this time, will produce a supply from the middle of September till the end of October, and sometimes much later. From a sowing on Midsummer day, I have gathered fine peas of Knight's Marrow after snow in November.

#### 49. PENNYROYAL.

*Mentha Pulegium*, or Pennyroyal, is a perennial plant, a native of Britain. It smells like Spearmint, but is less fragrant; the taste is aromatic and pungent, with a slight flavour of camphor. It was formerly in use as a medicinal plant, but is now seldom used in regular practice. It is propagated by dividing the plant, and planting out the young slips upon a moist bed or border, in March or April.

#### 50. POTATOES.

*Solanum tuberosum*, or Potatoe, is a perennial, supposed to be a native of South America. It appears, according to Sir Joseph Banks, that the Potatoe was brought into England, from Virginia, by Sir Walter Raleigh, in 1586.

The tubers of the Potatoe, from having no peculiarity of taste, and consisting chiefly of starch, approach nearer to the nature of flour, or farina of grain, than any vegetable root production. With the flour of Potatoes



puddings are made, nearly equal in flavour to those of Millet. With a moderate proportion of Wheat flour, bread of excellent quality may be formed of it, and as equally delicate food as sago or arrow-root.

There are many varieties of this root cultivated in different parts of England ; but few appear to be sufficiently meritorious to deserve garden culture. The most approved variety is that known by the name of *Ash-leaved Kidney*. It is one of the best that can be employed for forcing, and likewise for the first crop in the open air.

The earliest tubers of the potatoe are always those which are produced from sets which have been cut with a single eye to each. This circumstance should be particularly attended to in the first crop, as I have always found these ten days or a fortnight earlier than those produced from sets which had been cut with two eyes or more. I have tried them several years, planting the single-eyed sets in alternate drills with the others, and the difference has proved uniformly the same.

When the sets are cut, in all potatoes whatever, the crown of the tuber, or that part opposite to where it was attached to the runner when growing, should be thrown away.

The sets should always be planted so far apart that the plants, when growing, should not press upon each other, but have all their leaves fully exposed to sun and air.

For excellent practical observations upon this subject see Mr. Knight's papers in the *Hort. Trans.* particularly that at p. 405. of vol. vii.

#### 51. PURSLANE.

*Portulaca sativa*, and *oleracea*, are both annual plants, natives of South America and Europe. They were formerly cultivated as pot herbs, salads, for garnishings,

and pickling, though now little used for any of these purposes. The sorts cultivated are : —

1. Green Purslane.

2. Golden Purslane.

It may be sown on a light warm border, broad cast, in April, and repeated in May, June, and July, which will suffice for the summer, after which time it is not used.

## 52. RADISHES.

*Raphanus sativus*, or Garden Radish, is an annual plant, a native of China, and is mentioned by Gerard in 1584.

There are two distinct sorts of the Radish ; the one, spindle or tap-rooted ; the other, roundish and turnip-rooted. The former is termed by the French, *Rave* ; the latter they call *Radis*. Of these two sorts there are many varieties, of which the following are recorded in the *Hort. Trans.* —

### LONG SPRING RADISHES.

- |                            |                    |
|----------------------------|--------------------|
| 1. Long white transparent. | 3. Salmon Radish.  |
| <i>Rave blanche.</i>       | 4. Scarlet Radish. |
| 2. Purple Radish.          | <i>Rave Rose.</i>  |
| <i>Rave longue rouge.</i>  | 5. White Russian.  |

### ROUND SPRING RADISHES.

- |                                      |                           |
|--------------------------------------|---------------------------|
| 6. Crimson Turnip-rooted.            | 8. Purple Turnip-rooted.  |
| <i>Radis rouge, or Rose rond.</i>    | <i>Radis Violet rond.</i> |
| 7. Early White Turnip-rooted.        | 9. White Turnip-rooted.   |
| <i>Radis blanc hâtif d'Hollande.</i> | <i>Radis blanc rond.</i>  |
|                                      | 10. Yellow Turnip-rooted. |
|                                      | <i>Radis jaune.</i>       |

### WINTER RADISHES.

- |                                   |  |
|-----------------------------------|--|
| 11. Black Spanish.                | 14. Round brown.                       |
| <i>Radis gros noir d'Hiver.</i>   | <i>Radis gris rond.</i>                |
| 12. Brown oblong.                 | 15. White Spanish.                     |
| <i>Radis gris oblong.</i>         | <i>Radis gros blanc d'Augsbourg.</i>   |
| 13. Large Purple Winter.          | No. 10. comes also into this division. |
| <i>Radis gros violet d'Hiver.</i> |  |

*Hort. Trans.* vol. iii. p. 436. ; vol. iv. p. 10.

The best for general culture are the common taper-rooted Radishes ; and chiefly, the short-topped varieties of the *Salmon* and *Scarlet* for the early and main crops. No. 2. is the sort sold under the name of *Salad Radish*, the seed leaves being large. Of the *Turnip-rooted* Radishes, the *Early White* is a very delicate variety : if sowed in February and March, it comes in for use in April and May ; or sowed in August for autumn use. The *Crimson-rooted*, No. 6., is a very excellent variety when perfectly true, and may be sown at the time of No. 7. : it is nearly as early, and makes a very handsome variety at table.

The last six kinds of Radish will supply the table in succession through the autumn and winter. Those which are intended for winter use should be taken up in dry weather in November, divested of their leaves and fibres, and preserved in sand until they are wanted.

### 53. RAMPION.

The Rampion, *Campanula Rapunculus*, is a biennial plant, a native of Britain. It also grows wild in France, Germany, Switzerland, and the north of Italy, and it is sometimes found apparently wild in the neighbourhood of Croydon in Surry. It has a long, white, spindle-shaped root ; the leaves grow close to the ground, till the stem shoots up into blossom, in which state its bunches of blue flowers, about two feet high, may fairly be considered ornamental. *Eng. Bot.* p. 283.

The root is the part which is used : it is eaten raw like a Radish, having a very pleasant nutty flavour ; it is also sometimes cut into winter salads, and then the leaves as well as the roots are used.

The seed should be sown in the latter end of May, on a shady border of rich earth, not over stiff, the mould being made as fine as possible : it is better not to rake



in the seed, as its being so very fine it may by that operation be buried too deep.

Moderate waterings must be given through the fine rose of a watering-pot, and it is necessary the bed be kept at all times tolerably moist.

When the plants are of a sufficient size, they must be thinned out to the distance of three or four inches apart. In November the plants will be fit for use, and will continue so till April, about which time they will begin to run up into flower, when a few may be left for seed, which is produced in abundance. There is a variety of the Rampion with white flowers.

#### 54. RAPE.

*Brassica Napus*, Wild Navew, or *Rape*, is a hardy biennial, a native of Britain. It is chiefly used as a small salad, along with Mustard and Cress. It is, however, sometimes found cultivated in the garden for spring greens, the tops being first cut off, as in the case of Broccoli; and then the young side shoots.

Many country people and cottagers take delight in this vegetable; for it supplies the family with greens, for six weeks or two months in early spring. For this purpose the seeds should be sown in July and August for transplanting late in autumn.

#### 55. RHUBARB.

Rhubarb is cultivated for the petioles of the leaves, in a green state, or blanched, to be used in tarts and pies, as a substitute for, or along with Gooseberries, and Apples.

The following are the sorts employed for this purpose:—

1. Buck's Rhubarb. *Rheum undulatum*. A native of China, introduced in 1734.
2. Common Rhubarb. *Rheum rhaponticum*. A native of Asia, cultivated in 1573.

3. Elford Rhubarb. *Rheum undulatum*, var. A variety raised by Mr. Wm. Buck, of Elford.
4. Hybrid Rhubarb. *Rheum hybridum*. A native of Asia, cultivated in 1778.

One of the most valuable varieties of Rhubarb is the *Elford*, raised some years ago by Mr. Wm. Buck, gardener to the Honourable Fulke Greville Howard, at Elford, near Litchfield, Staffordshire. It is a very early sort, and may be forced, either in the forcing-house, mushroom-house, or under garden pots in the open garden, in the manner of Sea Kale. It possesses the peculiar property of retaining its brilliant scarlet colour, although forced in perfect darkness; a property not possessed, probably, by any other culinary vegetable; in addition to which, its flavour in a tart is not surpassed by that of any other variety.

By potting the plants, and placing them in the forcing-house, or mushroom-house, in November, its leaves will be fit to gather by Christmas, and by bringing in other plants, a succession may be kept up till March.

By placing large garden pots over the roots in the garden in February, and covering them over with hot dung, a succession may be kept up from March, till a crop can be gathered in the open air from the same variety, which will be a month before any other sort makes its appearance.

*R. rhaponticum*, and *hybridum*, are grown only for cutting in the open air, as their colour and flavour are neither of them improved by forcing: the latter, having very long leaves and petioles, is by far the most desirable as an open crop. All the sorts require a good deep soil, trenched two or three feet deep, and the roots planted in rows four feet apart, and the plants three feet from each other. A strong plant of *R. hybridum*, however, will spread eight feet.

## 56. ROCAMBOLE.

Rocambole, *Allium Scorodoprasum*, is a hardy bulbous-rooted perennial plant, a native of Denmark. It has bulbs like Garlic, but the cloves are smaller. It is cultivated for the same purpose as that species, and is considered as having a more delicate flavour.

Its cultivation is the same as for Garlic.

## 57. ROSEMARY.

Rosemary, *Rosmarinus officinalis*, is an evergreen shrub, a native of the south of Europe, and was cultivated here in 1548. It yields, by distillation, a light pale essential oil of great fragrance, which is imparted to rectified spirit. It is said to be the principal ingredient in Hungary Water, and is drunk as tea for headaches, and by nervous persons. It prefers a lean dry soil, or rubbish of old buildings; and when it has established itself on a wall, will resist the greatest cold of our winters. It is propagated by cuttings or slips, in April, the same as other frutescent medicinal plants.

## 58. RUE.

*Ruta graveolens*, or Garden Rue, is a low evergreen shrub, a native of the south of Europe, and cultivated here in 1562. The leaves have a powerful unpleasant odour, and a hot, bitter nauseous taste. Medicinally, Rue is stimulant and antispasmodic. In modern practice, it is chiefly used in hysteria and flatulent colic.

It is propagated by slips in March or April, and will succeed in almost any soil or situation.

## 59. SAGE.

*Salvia officinalis*, is a low evergreen shrub, a native of the south of Europe, and cultivated here in 1597. There are several varieties, differing in the size, form,



and colour of the leaves. It was formerly in great repute in medicine as a sudorific, aromatic, astringent, and antiseptic. In cookery, it is used for sauces and stuffings for meats.

It is propagated by slips in March or April: the plants succeed in almost any soil and situation.

#### 60. SALSAFY.

*Tragopogon porrifolius*, is a hardy biennial, a native of England. It has a long, tapering, fleshy, white root, which is used like Carrots or Parsnips, and cultivated in gardens for that purpose: the flavour of the root is mild and sweetish: dressed like asparagus, there is some resemblance in taste.

The seed requires to be sown in April, in an open part of the garden; and when the plants are three or four inches high, they should be thinned out to eight or nine inches distance from each other.

#### 61. SAVORY.

Savory has been cultivated as a culinary aromatic from time immemorial, and much more formerly than now, when almost all European spices are superseded by those of the East Indies: there are two sorts cultivated in our gardens: —

##### 1. Summer Savory.

*Satureja hortensis*.

##### 2. Winter Savory.

*Satureja montana*.

The first is an annual plant, a native of Italy, and cultivated in 1652.

The second sort is a dwarf evergreen shrub, a native of the south of Europe; and cultivated about the same period.

The former is sown annually in April, on a warm border, with other annual potherbs: the latter must be propagated by dividing the plant, in March or April:

it is also propagated by sowing the seeds, which are annually imported with those of other aromatic pot-herbs.

#### 62. SAVOYS.

The *Savoy*, *Brassica oleracea*, var. *sabauda*, is a Winter Cabbage, the best and staple supply from November to March : it is distinguished from all other varieties of firm-headed cabbages, by the roughness of its leaves : there are four varieties, viz. : —

- |                 |                 |
|-----------------|-----------------|
| 1. Dwarf Savoy. | 3. Large Green. |
| 2. Globe.       | 4. Yellow.      |

These will be noticed further, under the head of WINTER GREENS.

#### 63. SCORZONERA.

*Scorzonera hispanica*, or Garden *Scorzonera*, is a perennial plant, a native of Spain, and was cultivated with us in 1576.

The root is carrot-shaped, about the thickness of one's finger, tapering gradually to a fine point. The outer rind is scraped off, and the root, like that of Salsafy, steeped in vinegar, in order to abstract its bitter flavour. It is then boiled or stewed in the manner of Carrots or Parsnips. The roots are fit for use in October, and continue good till the following spring.

Its management is the same as that of Salsafy ; for although the plant is a perennial in Spain, its seeds are sown annually, the same as that plant.

#### 64. SCURVY-GRASS.

*Cochlearia officinalis*, or common *Scurvy-grass*, is a hardy annual, a native of Britain. It has powerful medical properties, is antiscorbutic, and stimulating to the digestive organs.

The seeds should be sown upon a cool moist bed or border, in April ; and when the plants appear, they will require no further trouble than to keep them clean from weeds.

#### 65. SEA KALE.

*Crambe Maritima*, or Sea Kale, is a hardy perennial, a native of various parts of the shores of Britain.

The plant has not long been introduced into public use as a dinner vegetable.

Mr. *Loudon* says, “ Jones, of Chelsea, assured the late Mr. Curtis that he saw bundles of it, in a cultivated state, exposed for sale in Chichester market in 1753.” About the year 1767, it was cultivated by Dr. Lettsom, at Grove Hill, and by him brought into general notice in the neighbourhood of London. Sea Kale is a choice and delicate vegetable, is of the most ready culture, and bears forcing remarkably well. Its seeds should be sown in March or April, thinly, upon a bed in an open part of the garden, keeping the plants clean from weeds through the summer. In the following spring they should be taken up carefully, and, shortening the roots to eight or nine inches, they should be planted out in rows, on good, well-trenched ground, in rows four feet apart, and the plants at eighteen inches’ distance from each other, placing the crowns of the roots two inches below the surface. This may be considered as a regular distance for the crop : but a smaller-sized root may be planted between each of the others, as an intermediate plant, which will increase the crop for the first two or three years, without injuring the rest ; afterwards they may be removed, leaving the original number at eighteen inches apart.

At the end of the first year after planting out, the heads may be forced, by means of large pots being placed over the crowns, and covered with hot dung.



It should be observed, that immediately on cutting the forced heads, they should be brought to a level with the surface of the ground ; or else, in the course of a few years, the roots will form their crowns so high, that it will be necessary to earth them up, to preserve them from the effects of severe frost. Should young plants not be at hand when a new plantation is required to be made, cuttings from the roots of the old plants, of two or three inches in length, will answer the purpose equally as well as plants ; for every inch of root will grow, if planted near the surface ; and the stronger these pieces are, the stronger will be the plants at the end of the year.

#### 66. SHALLOTS.

*Allium Ascalonicum*, or common Shallot, is a hardy perennial plant, a native of Palestine, and more immediately of Ascalon and the adjacent parts. It was cultivated in this country in 1548. The bulbs are compound, like those of Garlic. The Shallot is used to flavour beef-steaks, and is introduced into India pickle as a substitute for Garlic. The method of cultivating the Shallot has generally been by planting the roots in drills, and earthing them up as the plants advanced in height ; but Mr. Knight has suggested a mode of surface-planting, by which he has succeeded in growing very fine bulbs. It is thus described : — “ He places a rich soil beneath the roots, and raises the mould on each side to support them till they become firmly rooted. This mould is then removed by the hoe, and watered from the rose of a watering-pot, and the bulbs, in consequence, are placed wholly out of the ground. The growth of these plants,” he adds, “ now so closely resembled that of the common Onion, as not to be readily distinguished from it, till the irregularity of form, resulting from the numerous germs within each bulb, became conspicuous.

“ The forms of the bulbs, however, remained permanently different from all I had ever seen of the same species, being much more broad, and less long ; and the crop was so much better in quality, as well as much more abundant, that I can confidently recommend the mode of culture adopted to every gardener.” *Hort. Trans.* Vol. ii. p. 98.

## 67. SKIRRET.

*Sium Sisarum*, or Garden Skirret, is a perennial plant, a native of China, cultivated here in 1548. Its roots or tubers, when boiled and eaten with butter, are sweet and agreeable. A crop may be raised either from seeds or offsets ; but the latter method is seldom practised. It is usually raised by sowing the seed in March or April, on a bed of rich light earth ; when the plants are two or three inches high, they must be thinned out, in the manner directed for Salsafy and Scorzonera, along with which it is generally cultivated as an esculent root. With the usual summer culture, the roots will have attained their full size in October, when they may be taken up, and laid in sand till they are wanted for use.

## 68. SORREL.

Formerly there was only one species of Sorrel cultivated in our gardens, *Rumex Acetosa*, a perennial plant, a native of Britain. In 1596, another species, the French Sorrel, succeeded, and was considered as a valuable addition to our stock. Lately, three other sorts have been obtained from France, and they merit the gardener's attention. These may be arranged as below : —

- |                           |                       |
|---------------------------|-----------------------|
| 1. Common Sorrel.         | <i>Rumex Acetosa.</i> |
| 2. Blistered-leaved.      | —— <i>β bullatus.</i> |
| 3. French Sorrel.         | —— <i>scutatus.</i>   |
| 4. Mountain Sorrel.       | —— <i>montanus.</i>   |
| 5. Green Mountain Sorrel. | —— <i>β lucidus.</i>  |

The first and third sorts are too well known to require further notice.

No. 2. is of French origin. It was sent to the Horticultural Society of London, by M. Vilmorin, of Paris, under the name of *Oseille à feuilles cloquées*. Its difference from the Broad-leaved or Common Garden Sorrel, consists in the surface of the leaves being blistered. The root leaves are about nine inches long, and four inches broad, ovate, hastate, growing on longish footstalks; the stem leaves are more blistered than the root leaves. Its principal merit is, that it is slow in running to seed.

No. 4. is another useful Sorrel, which has been sent from France, under the name of *Oseille vierge*. It has formerly been considered as a variety of *Rumex Acetosa*. Its foliage possesses much acidity. The leaves are large, oblong, of thin texture, and a pale green colour; the root leaves are very numerous, about nine inches long, and four inches wide, being very slightly blistered. It is rather later than the Common Sorrel in coming to flower.

No. 5. is an improved variety of the preceding, and preferable to any of the other Sorrels, from the greater size and abundance of its leaves, which possess much acidity. It is also the latest in running into flower. It was sent from France, under the name of *Oseille vierge verte lisse*. The leaves are large, ovate, sagittate, from ten to eleven inches long, and nearly five inches wide, very numerous; the root leaves are slightly blistered, have long footstalks, and are of a dark shining green colour.

All the sorts are best propagated by dividing the roots in March or April, and planting them out thinly on cool moist soil.

They all readily produce seeds; but those sorts which are not established species, if propagated by them, are



liable to degenerate to those species from which they originated.

#### 69. SPINACH.

*Spinacia oleracea*, or Garden Spinach, is an annual plant, and appears to have been cultivated with us ever since 1568; of its native country nothing certain is known.

The varieties at present cultivated are, —

- |                    |                              |
|--------------------|------------------------------|
| 1. Prickly-seeded. | 3. Flanders Spinach.         |
| <i>Bordeaux.</i>   | <i>Epinard de Flandres à</i> |
| 2. Round-seeded.   | <i>très larges feuilles.</i> |

The first sort is that which is sown in autumn for winter and spring use, and is often termed Winter Spinach. The second sort is that which is sown in spring and summer, but which will not survive our severe winters.

The third sort is a winter Spinach, the seed of which was sent from M. Vilmorin, of Paris, to the Horticultural Society of London, and is far superior to the Prickly or Common Winter Spinach, which is in general cultivation during the winter season in our gardens. It is equally hardy, perhaps hardier.

The leaves are doubly hastate, and somewhat rugose; the lower ones measure from twelve to fourteen inches in length, and from six to eight in breadth; they are not only larger, but thicker, and more succulent than those of the first sort. The whole plant grows more bushy, and produces a greater number of leaves from each root, and it is somewhat later in running to seed. The seeds are like those of the Round or Summer Spinach, but larger: they are destitute of the prickles which distinguish the seeds of the Prickly Spinach.

The seeds of this, like those of the first sort, should be sown in August; and when the plants have acquired

three or four leaves, they should be thinned out to five or six inches apart ; or they may at first be thinned out to three inches, cutting out every alternate plant when the first crop is gathered.

#### 70. TANSY.

*Tanacetum vulgare*, or common Tansy, is a perennial plant, a native of Britain. The young leaves are shredded down, or reduced to a pulp, and employed to give colour and flavour to puddings, omelets, and cakes. It is propagated by dividing the roots, and planting them out in any common soil in the open part of the garden.

#### 71. TARRAGON.

*Artemisia Dracunculus*, or Tarragon, is a perennial plant, a native of the south of Europe. The leaves and tops of the young shoots are used as an ingredient in pickles ; and a simple infusion of those in vinegar makes a pleasant fish sauce : it is eaten along with beef-steaks, as horse-radish is with roast beef ; and is employed, both in Europe and Persia, to correct the coldness of salad herbs, and season soups and other compositions. The plant is easily propagated by dividing its roots in March or April, and planting them upon a warm dry soil, covering them not more than two or three inches deep. It may be propagated also very readily by cuttings of the shoots, planted under a hand-glass in the month of August.

A small plantation of Tarragon should be made every spring, as it seldom stands more than two or three years, and the latter part of the time the plants are not productive.

#### 72. TETRAGONIA.

*Tetragonia expansa*, or *New Zealand Spinach*, is a tender annual, a native of New Zealand, and was introduced into this country in 1772.

This very useful substitute for Spinach, since it was first brought into notice by Mr. Anderson, in a communication to the Horticultural Society, Vol. iv. p. 488. of its *Transactions*, has been very generally cultivated in gardens. The great advantage it possesses is that of supplying fresh leaves, fit for use, through the whole summer, even in the driest weather, when the crops of summer Spinach are useless. It has been found to be both hardier and easier to manage in the open border of the garden than was at first supposed ; and it is also sufficiently productive of seeds.

It must be raised from seeds in a hot-bed in March, and kept in small pots till the plants can be turned out into the common ground, in the end of May or beginning of June. One of these plants will spread three feet, and if the soil be rich, four feet or more ; so that care must be taken to give it plenty of room. It is best to be turned out upon a somewhat elevated bed or ridge, and to have a southern aspect, in order to secure the ripening of its seeds.

On poor soil it seeds freely ; and plenty may be obtained by picking up the capsules from underneath the branches as they drop off in the autumn ; and also by hanging up the branches, as we would those of the Ice plant.

### 73. THYME.

The common *Thyme* has the aromatic qualities peculiar to Lavender, Sage, Rosemary, and other Labiatae. It yields a species of camphor in distillation with water. In Spain they infuse it in the pickle with which they preserve their olives.

There are two sorts cultivated in our gardens : —

- |                  |                            |
|------------------|----------------------------|
| 1. Common Thyme. | <i>Thymus Vulgaris.</i>    |
| 2. Lemon Thyme.  | <i>Thymus Citriodorus.</i> |



The former, a native of the south of Europe; the latter, of what country we are not acquainted.

The Common Thyme is propagated by seeds, which should be sown in March or April; or by dividing the plant, and planting out its slips in beds, or to form edgings in kitchen gardens.

Lemon Thyme, the most grateful-scented of its genus, is propagated most readily by its procumbent branches which lie on the ground, and strike root at every joint. It is always the most beautiful in colour, and the most perfect in its scent, when planted on dry, light, sandy soil.

#### 74. TURNIPS.

The Turnip, *Brassica Rapa*, is a hardy biennial plant, a native of Britain.

There are several varieties cultivated in the garden, of which the following are the principal:—

- |                   |                       |
|-------------------|-----------------------|
| 1. Early Dutch.   | 4. Long French.       |
| 2. Early Dwarf.   | <i>Teltow Turnip?</i> |
| <i>Six Weeks.</i> | 5. Yellow Dutch.      |
| 3. Early Stone.   | 6. Yellow Maltese.    |
| <i>Stubble.</i>   | 7. Yellow Stone.      |

All the above varieties are well understood by gardeners, and their management is that of the most easy kind.

The *Long French*, (or *Teltow Turnip*, as it appears to me,) requires a different treatment. It has a small and excellent spindle-shaped root, not exceeding the size of a small long-rooted Radish. It is grown principally in the neighbourhood of Teltow, in Brandenburg. The seed is sown there twice a year, the first time in April; and the crop is fit to gather in June or July. The second sowing is made in August. This second crop is taken up in autumn; and after the fibres

are trimmed off, the roots are preserved in cellars in dry sand, where they keep good till the spring.

It is much used in Germany; it is of great excellence, and is dressed in a variety of ways, but generally stewed.

It requires to be sown on a poor, dry, sandy soil. A total absence of manure is essential to the perfection of these roots.

## 75. WINTER GREENS,

IN SUCCESSION AS THEY COME TO TABLE.

- |   |                             |
|---|-----------------------------|
| 1. Green Savoy.                         | 9. Thousand-headed Cabbage. |
| 2. Dwarf Savoy.                         | <i>Chou à milles têtes.</i> |
| 3. Yellow Savoy.                        | 10. Chou de Milan.          |
| 4. Brussels Sprouts.                    | 11. Egyptian Kale.          |
| 5. Green Borecole.                      | <i>Rabi Kale.</i>           |
| 6. Colebrooke-Dale Borecole.            | <i>Kohl Rabi.</i>           |
| 7. Purple Borecole.                     | 12. Ragged Jack.            |
| <i>Brown Kale.</i>                      | 13. Jerusalem Kale.         |
| 8. German Borecole.                     | <i>Buda Kale.</i>           |
| <i>Scotch Kale.</i>                     | <i>Manchester Kale.</i>     |
| <i>Curlies</i> } <i>of the Scotch</i>   | <i>Prussian Kale.</i>       |
| <i>Curled Kale.</i> } <i>Gardeners.</i> | <i>Russian Kale.</i>        |

No. 3., the true sort, is to be found at Kew.

No. 6. is a very dwarf sort of Borecole, and the best.

No. 8. is a variety of No. 5., but much superior: it is sold frequently in the shops for Scotch Kale.

The Savoy and late Winter Greens may be sown the third week in March, and the strongest plants put out in June, leaving the others for succession crops if desired, to be planted in July. The Dwarf Winter Greens, not being required to attain much size before the winter, ought not to be sown till the middle of May, nor be planted out before July; but it must be remembered, that as the Jerusalem, or Buda Kale, is expected to furnish a supply much longer than most of the others, and until late in the spring, a greater breadth of ground should be allowed for this kind, and that a second plant-

ation of it in August will always be necessary for the late gatherings. Coleworts, so much mentioned in the old books on gardening, are nowhere now to be found ; their place is supplied by young Cabbages, chiefly the *Imperial*, planted out late in autumn from the seed-beds : they are cut, and sent into the London markets.



## A KALENDAR OF WORK IN THE KITCHEN GARDEN.

*January.*

Trench and manure ground for early crops. Prepare hot-beds for Asparagus, Cucumbers, Mint, Potatoes, and Small Salading.

Force Elford Rhubarb and Sea Kale in pits, in the Mushroom-house, or under large pots; also Kidney Beans in the forcing-house, or stove: the best sorts for this purpose are the Negro and Early Purple-speckled.

Sow Black-seeded Gotte, Brown Dutch, and Grand Admirable Cabbage Lettuces, as well as those of the Bath and Egyptian Cos.

Sow Curled Parsley for transplanting, Frame Peas, Horn Carrots, Mazagan Beans, Onions, if they are intended to be grown to a large size, Radishes, Round Spinach, &c.

Plant out Cabbage plants, to succeed the first crop which had been planted out in the autumn. Attend to the Mushroom-house, and see that the bed is well covered with dry straw: it ought to be at least twelve inches thick; and every precaution must be taken to keep out the frost.

*February.*

Trench, manure, and prepare ground for early crops. Prepare hot-beds for Cucumbers and Early Melons. Force Asparagus, Mint, Potatoes, Radishes, and Small Salading, Elford Rhubarb, and Sea Kale under pots, and Kidney Beans in the forcing-house. Sow Celery and Celeriac on a moderate hot-bed. Sow Cabbages, Curled Parsley for transplanting, and Hamburgh

Parsley for its roots, Horn Carrots, Lettuces, Leeks, Onions, Parsnips, Peas and Beans, Radishes, Round Spinach, Savoy and other Winter Greens, for the first crop.

Plant out Cabbage plants, Chives, Garlic, Rocambole, Shallots, and Potatoe or Under-ground Onions.

Plant out Horse-radish, in the manner recommended under that head.

### *March.*

Force Cucumbers and Melons in frames, Kidney Beans in the forcing-house or stove, and Elford Rhubarb and Sea Kale under pots. Sow, on a moderate hot-bed, Celery and Celeriac, Radishes, Small Salading, and Tetragonia Expansa. Sow, in the open borders and quarters, Asparagus, Beet, Cabbages, Carrots, Celery, Couve Tronchuda, Curled and Hamburgh Parsley, Leeks, Lettuces, Neapolitan Kale, Onions, Parsnips, Peas and Beans, Round Spinach, Salsafy, Sea Kale, Scorzonera, Skirrets, &c.

Fork over Asparagus beds, and make new ones.

Plant out the small Onions which had been sown thick last spring, for the purpose of procuring large bulbs; also early Potatoes, Jerusalem Artichokes, Chives, Garlic, Rocambole, Shallots, Rhubarb, and Sea Kale.

### *April.*

Make hot-beds for Cucumbers and Melons, and single-pot Tetragonia Expansa, to be turned out next month. Force Kidney Beans, Elford Rhubarb, and Sea Kale. The roots of Scarlet Running Kidney Beans, which have been preserved through the winter, may now be planted out, when they will soon grow afresh, and produce an early and abundant crop. Some of these roots were exhibited at the Horticultural meeting in Norwich, May 25, 1831. They were

from seeds sown April, 1830, taken up in November, kept in dry mould in the cellar through the winter, and planted out again the 7th of April. In forty-eight days they had pushed forth vigorous young shoots of from six to nine inches in length, not only from the roots, but from their stems also, which had, in a manner, become frutescent. *See* this plant under the head of *Kidney Beans*.

Plant out Artichokes, Ash-leaved, Kidney, and other early Potatoes, on warm borders, to succeed those grown in frames. In planting out early Potatoes, those sets which are cut with one eye only to each will come in sooner by ten days or a fortnight than those cut with two eyes or more. It will be right to remember this when planting Potatoes in frames.

Divide and plant out Balm, Chamomile, Hyssop, Lavender, Marjoram, Mint, Pennyroyal, Rhubarb, Sage, Sea Kale, Sorrel, Tansy, Tarragon, and Thyme.

Sow Capsicums and Love-Apples on hot-beds. Sow on warm borders and in the open quarters Asparagus, Beets, Cabbages, Cardoons, Celery, Chervil, Couve Tronchuda, Garden and Kidney Beans, Dutch Turnips, Lettuces, Nasturtiums, Peas, Pot-herbs, Radishes, Salsafy, Scorzonera, Skirret, Small Salading, Spinach, and Winter Greens; which *see*.

Transplant Lettuces and Couve Tronchuda from the frames; and, towards the end of the month, Cauliflowers from under frames and hand-glasses.

### *May.*

Continue hot-beds for Cucumbers and Melons. Sow seeds of Cucumbers under hand-glasses; and ridge out those which were sown last month, to come in for the first hand-glass crop.

Sow Cape Broccoli, Couve Tronchuda, Garden and



Kidney Beans, Lettuces, Peas, Rampion, Spinach, and Turnips.

Plant out Love-Apples against walls, poles, or banks ; and also Capsicums on a warm south border. Prick out Celery, and thin out Cardoons.

Hoe out Carrots, Leeks, Onions, Parsnips, and Turnips.

Transplant Cauliflowers from frames and hand-glasses ; and plant out Winter Greens.

### *June.*

Plant out Cucumbers and Melons in frames ; the latter must still be followed up with new beds. The runners of Cucumbers will now begin to grow too long to be contained under the hand-glasses : the glasses must be raised upon bricks or garden pots, and the runners turned out upon the ridges, placing some short grass, straw, or reed underneath them, stopping the runners at five or six joints from the stem, and fixing each at a regular distance with small hooked pegs.

Prepare Mushroom Spawn, in the manner directed under that head. Continue to sow Cape Broccoli, Garden and Kidney Beans, Lettuces, Peas, Radishes, Rampion, Spinach, and Small Salading. Knight's Marrow Peas are the best for sowing this month, and the last sowing should be about the 24th ; these will continue to bear till October or November.

Hoe Beets, Carrots, Leeks, Onions, and Parsnips. Prick out in beds, or as edgings, the most curled plants of Curled Parsley, Curled Cress, and Curled Chervil for seed ; also Broccoli and Winter Greens, Celery and Celeriac, and Tetragonia Expansa. Love-Apples must be kept trained close and at length. Asparagus must not be cut after Midsummer ; and if seed is wanted, it should be saved from a few of the earliest and very largest heads.

*July.*

Sow Cape Broccoli, Endive, Kidney Beans, Lettuces, Spinach, and Turnips.

Hoe Carrots, Leeks, Onions, Parsnips, and Turnips.

Plant out Broccoli, Cauliflowers, Couve Tronchuda, and Winter Greens. Plant out Celery on the flat surface of rich ground, and in trenches; taking care to take up each plant with all its roots, and to divest it of all its side shoots, to its principal leaves, which would otherwise prevent its making a fine clean handsome head.

Prepare Mushroom Spawn, if not done last month.

Cucumbers will now be in full bearing upon the ridges, and should be kept pegged down, stopping the leading runners, so as to keep the plants close, and the ridges completely filled up.

In earthing up the hills of Melons, one or two of the frames or pits may now be spawned for Mushrooms, as directed under that head : these will produce their crop in the autumn.

Take up Garlic, Potatoe Onions, Rocambole, and Shallots, when the leaves begin to decay, and lay them on mats in an airy place to dry.

*August.*

Sow Cabbages, Cape Broccoli, Couve Tronchuda, Endive, Lettuces, and Flanders Spinach : this last is much superior to the Bourdeaux or Prickly Spinach. If the Flanders Spinach cannot be obtained conveniently, the Prickly must be resorted to. Sow also Strasburgh and Welsh Onions, Turnips, Turnip and Spanish Radishes.

Plant out Celery and Winter Greens. Earth up early Celery and Cardoons. Spawn Melon beds and pits, and make Mushroom beds under sheds or in the Mushroom-house.

Continue to stir the surface of the ground among Onions, especially those which are intended to be of the largest size, as this assists materially their growth, and in perfectly ripening their bulbs.

### *September.*

Sow Cauliflower and early Purple Broccoli for frames, Lettuces, Flanders and Prickly Spinach, short-topped and Turnip Radishes.

Plant out Couve Tronchuda in frames, the same as Cauliflowers, to be kept through the winter.

Make Mushroom beds in the Mushroom-house, or under sheds, for winter crops.

Plant out Broccoli and Winter Greens.

Earth up Celery, Cardoons, and tie up Endive to blanch. Prick out Cabbage plants.

Hoe out Winter Spinach to three or four inches distance plant from plant. Pull up Onions as soon as their tops are nearly dead, or they will push out fresh roots after rain, which will greatly injure their bulbs, and prevent their keeping in a sound and firm state to their usual period in the following spring.

### *October.*

Transplant Cauliflowers and early Purple Broccoli under frames and hand-glasses. Plant out Cabbages, Garlic, Rocambole, and Shallots. Tie up Endive, and earth up Cardoons and Celery. Lay up Carrots, Potatoes, and Red Beet for winter use. Make up Mushroom beds which have been omitted the last month.

Towards the end of the month, sow Frame Peas and Mazagan Beans upon a warm south border. Lay into the ground Purple and White Broccoli, within a few inches of their lower leaves, and letting their heads face the north.



Transplant Black-seeded Gotte and Bath Cos Lettuces under frames, for coming into use early in the spring. Grand Admiral, Hammersmith, and Tennis-ball Lettuces should be transplanted upon a warm south border, at five or six inches distance from each other : the Black-seeded Gotte Lettuce may also be planted out along with the former three sorts ; and should the winter prove mild, it will come in three weeks sooner than the earliest of these sorts. Clear the beds of aromatic plants from weeds, and let them have the winter's dressing ; particularly beds of Balm, Burnet, Chamomile, Hyssop, Marjoram, Mint, Penny-royal, Sage, Savory, Sorrel, Tansy, Tarragon, and Thyme.

Where forced Asparagus is required for use in winter, hot-beds may now begin to be made, for gathering the first crop in November and December. If a constant succession is required all winter and spring, a new hot-bed, planted with fresh plants, must be made every three or four weeks, from the beginning or middle of October to the end of February or March ; which will furnish a supply of Asparagus from November till the arrival of the natural crops in the open ground in April or May.

### *November.*

Trench and manure ground for planting.

Earth up Cardoons and Celery.

Take up Parsnips on a dry day, as soon as the leaves are dead, and lay them up for winter use.

Sow Frame Peas and Mazagan Beans, on a warm south border. Plant out Lettuces under frames and hand-glasses the beginning of this month, if they have been omitted before. Tie up Endive when the plants are dry ; or the middle of the plants may be covered with slates or tiles.

Draw up the mould close to the heads of Sea Kale so

as nearly to cover them. Towards the end of this month, part of them may be forced, by placing large pots over them, and covering them with warm stable dung: the young heads will thus be fit for use by Christmas. Elford Rhubarb may be forced in the same manner, or by planting the roots in large pots, and placing them in the Mushroom-house near the flue. Clear Artichoke plants from their old stalks, and cover up the heads with half-rotten dung, to keep off the frost. Cut down the haulm or stems of Asparagus; dig the alleys, and cover the beds with mould three or four inches deep. Lay into the ground Purple and White Broccoli, if it has not been already done in the last month. Take up the tuberous roots of the Scarlet Running Kidney Bean, and preserve them in dry sand, in a cellar excluded from the frost; or they may be preserved by placing them close together on a dry warm border, covering them six inches deep, and placing a hot-bed frame over them, and covering the surface again six inches deep with old tan. In taking up the roots, care must be taken not to injure the stem, but to cut it down to within a foot of the crown of the root: this part must also be carefully covered with old tan, to preserve it from the frost. In April these roots must be planted out again, when they will produce another abundant crop.

### *December.*

Trench and manure ground for spring crops.

Force Asparagus, Elford Rhubarb, and Sea Kale.

In the early part of the month lay in Purple and White Broccoli, unless it has been done already.

Earth up Peas and Beans, where the tops are advanced from early sowing; also Cardoons and Celery, for the last time. The finest ridges of Celery should now be covered with litter or soft meadow hay, to keep off

severe frost, or the tops will rot, and this will in time extend down to the root.

Cover the Mushroom beds thickly with clean dry straw, and do not let the Mushroom-house descend to a lower temperature than 50 degrees of Fahrenheit's scale.

Look over the Cauliflower plants in frames, and pick off all decayed leaves. Every day the weather is mild and dry, let the glasses be taken off, that the plants may have free air; but let the lights be put on every night. When the weather is very wet, keep the lights over them; but at the same time, if mild, let them be raised at the back of the frames, to let in a large portion of air to the plants. In severe frosty weather, keep the plants constantly covered with the glasses, and other covering of mats, straw, fern, and other long litter; and apply long litter also round the outsides of the frames, when the frost is very rigorous. Cauliflower plants under hand-glasses must be treated in the same manner. Lettuces in frames and under hand-glasses require similar treatment.



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# ERRATA.

- Page 5. line 21. for "No. 5." read "715."  
 26. line 15. for "No. 38." read "481."  
 82. line 27. for "No. 1071." read "1157."  
 126. line 18. for "13." read "5."  
 ——— 19. for "5." read "13."  
 127. line 31. (2d col.) for "Tall" read "Fall."  
 179. line 35. for "Moss Wither," read "Moss Wether."  
 180. line 7. for "Circus," read "Cereus."  
 ——— 57. for "Molon," read "Melon."  
 ——— 58. for "Molon," read "Melon."  
 182. line 15. for "Moorpont," read "Moorpoort."  
 191. line 21. for "branches," read "bunches."  
 199. line 1. for "Jaconné," read "Taconné."  
 223. line 26. for "branches," read "bunches."  
 229. line 10. for "Cuba," read "Cabo."  
 ——— 33. (2d col.) for "62," read "40."  
 247. line 7. for "Pudsey," read "Pewsey."  
 248. line 24. for "No. 15," read "No. 11."  
 250. line 5. for "August 31st," read "July 31st."  
 253. line 35. for "mucurate," read "mucronate."  
 280. line 17. (2d col.) for "*Pavie Carnu*," read "*Pavie Camue*"  
 282. line 16. for "preceding variety," read "following variety."  
 294. line 27. for "curved," read "covered."  
 297. line 18. for "*Hill*," read "*Hitt*."  
 ——— 32. ib. ib.  
 316. line 33. for "Noir," read "Nain"  
 ——— 34. ib. ib.  
 318. line 14. for "*Belle's*," read "*Bellis*."  
 320. line 19. for "DIVISION 2," read "DIVISION 3."  
 321. line 26. for "Chevreux," read "Chevreuse."  
 327. line 43. for "*Fustemborg*," read "*Furstemberg*."  
 328. line 25. (2d col.) for "*Carnée*," read "*Camu*."  
 340. line 20. for "opens," read "open."  
 343. line 6. for "Lunn," read "Lynn."  
 354. line 36. for "Hort. Soc. Cat. No. 36." read "Hort. Soc. Cat.  
 No. 123."  
 357. line 12. for "Landey," read "Landry."  
 358. line 35. for "Hill," read "Hall."  
 373. line 10. for "No. 451," read "No. 151."  
 377. line 5. for "cone," read "core."  
 388. line 20. for "Ib.," read "*Knoop. Pom.* p. 136."  
 393. line 4. for "Gelle," read "Yelle."  
 401. line 25. *dele* "Ronville."  
 419. line 33. for "grafts," read "buds."  
 426. line 8. (2d col.) for "119," read "120."  
 — line 10. (2d col.) for "*Chassieux*," read "*Chassery*"  
 427. line 23. for "Ardenport," read "Ardenpont."  
 428. line 6. for "*Cuisse*," read "*Cuisse*."  
 429. line 21. (2d col.) for "*Apoie*," read "*Apoil*."  
 453. line 5. for "Pudrigon," read "Perdrigon."  
 469. line 17. for "No. 30," read "No. 20."  
 476. line 16. for "51," read "15."  
 480. line 22. for "acquired," read "required."  
 484. line 22. for "arid," read "and."  
 490. line 5. for "Demelle," read "Femelle."  
 505. line 7. for "*Chester*," read "*Cluster*."

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